FAMOUS STARS FAVORITE FOODS

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Famous STARS Favorite Foods

TWO HUNDRED THIRTY-SIX
FAMOUS STARS' PHOTOGRAPHS

TWO HUNDRED EIGHTY
PERSONAL RECIPES

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Printed in U. S. A.

Dedicated to the Memory
of My Husband
ODO JOSEPH (JOE) SNIFF

-- Foreword --

Once again that great spirit of understanding and unselfishness, so much a part of life among America's vast world of stage, screen and radio artists, has endowed itself to the memory of one of its realm who willingly gave his best creative years to the development of the arts of the world of make-believe, my husband.

Sincerest appreciations, are the only token I may bestow upon the "STARS" who have so liberally contributed to my efforts in producing, for the edification of the world at large, a memorable edition of "their" favorite foods. It is their personal recipes and photographs alone that are the life and soul of this book.

To the Motion Picture Studio Publicity Executives, Publicity Representatives and other individuals whose cooperation has helped make my work more pleasant, I owe a deep gratitude.

The favors bestowed will, with the help of our Maker, accomplish the purposes of providing an education for my fatherless daughter, a livelyhood for the two of us, and I sincerely believe, many hours of interest and delight for the owner of each copy of Famous STARS Favorite Foods.

Fannie Sniff

Fannie Sniff, Editor-Publisher • 1174 N. Ardmore Ave., Hollywood, California

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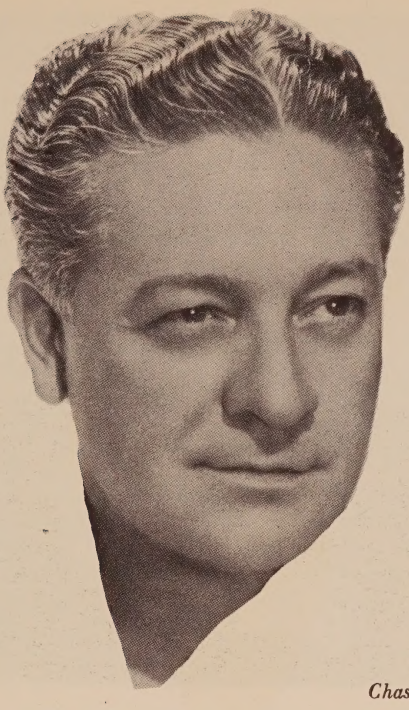
Freeman Gosden

BROWNIES

½ cup butter
1 cup sugar
2 eggs
2 squares chocolate
1 teaspoon vanilla
½ cup flour
¼ teaspoon salt
½ cup broken pecan nut meats

Cream butter and sugar well. Add beaten eggs, melted chocolate and vanilla. Blend in the flour and salt which has been sifted three times. Blend in the nuts and bake in an 8-inch square pan for 30 minutes, 325° F. Cut in inch squares when cool.

Andy"



Chas. J. Correll

CHERRY SPONGE TORTE

Two 9-inch Baked Pie Shells.

Filling

1 cup sugar
2 tablespoons cornstarch
2 cans pitted sour cherries
½ teaspoon cinnamon
Juice of half a lemon

Blend sugar, cornstarch, cinnamon and lemon juice with juice from cherries. Cook until creamy, add cherries. Boil for 1 minute. Pour into baked pie shells. Cover with sponge batter and bake 10 to 15 minutes in a moderate oven (375° F.). Sprinkle with confectioner's sugar.

SPONGE BATTER

2 tablespoons sugar
2 eggs, separated
2 tablespoons flour
2 tablespoons water
½ teaspoon vanilla
Pinch of salt

Beat sugar and egg yolks until thick and lemon colored. Sift dry ingredients. Fold in alternately with stiffly beaten egg whites and water. Add vanilla.

Gracie Allen

CHEESE CAKE

½ cup butter
½ cup sugar
1 egg, not too well beaten
1½ cups Zwieback crumbs (box)
⅛ teaspoon vanilla
¼ teaspoon baking powder

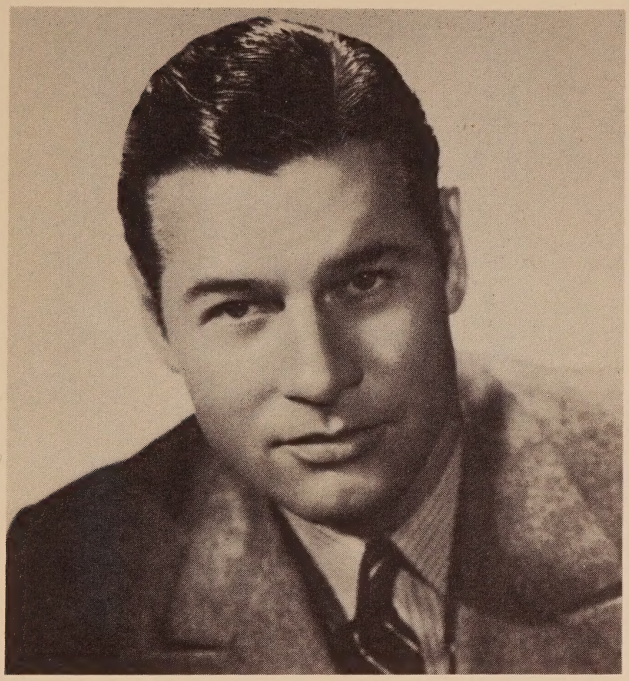
Cream butter until very light. Add sugar gradually and beat in egg. Roll out crumbs. Add baking powder. Combine butter mixture to form smooth paste. Add vanilla and press mixture in thin, smooth layer on bottom and sides of pan.

Filling

1 pound cream cheese
Pinch of salt
2 teaspoons lemon juice
1 teaspoon vanilla
1 cup cream
¼ cup sifted flour
¼ to ½ cup melted butter
4 eggs
1 cup sugar

Put cream cheese through ricer or sieve. Add salt, lemon juice and vanilla. Mix flour to smooth paste with a little cream. Add remaining cream and melted butter. Combine flour and cheese mixture, blend well. Beat eggs very light, add sugar gradually. Combine with previous mixture and when blended pour into already prepared pan. Bake in slow oven (300° F.) 1½ to 2 hours, or until knife inserted comes out clean.

Richard Arlen



BREAD PUDDING

3 cups milk
½ cup sugar
3 eggs, separate
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon grated nutmeg

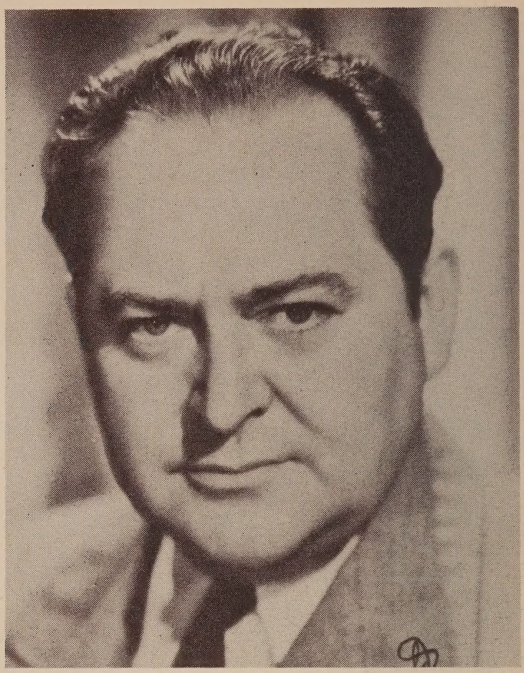
Cut dry bread into inch square pieces and butter them. Buttered toast is good to use. Fill a well-buttered baking dish with the bread and pour over the mixture of milk, sugar, egg yolks, well beaten, salt, cinnamon and nutmeg, mix well. Let stand while egg whites are stiffly beaten then add to the bread mixture. Add ½ cup broken walnut meats, mix well and dot the top generously with butter. Bake in moderate oven 350° F. for about 1 hour. This will be slightly souffled, therefore should be eaten very soon after removing from oven. Serve with hard sauce or lemon sauce.

LEMON SAUCE

½ cup sugar
1 cup boiling water
2 tablespoons butter
1½ tablespoons lemon juice
Grated rind of ½ lemon
Few grains salt
Slight grating of nutmeg

Dissolve 1 tablespoon cornstarch in cold water, stir into above mixture. Cook until clear, stirring constantly.

Edward Arnold



SAUERBRATEN

Piece of beef rump or Brustspitz. Place meat in large bowl, cover with vinegar, add 1 envelope of pickling spices, plenty of onions and 1 clove garlic. Let soak for three or four days. On the third or last day pot roast the meat. Save some of the liquor the meat has been soaking in for gravy. Make gravy the usual way. Instead of using water use the liquid saved. Strain gravy.

KARTOFFELKLASE

Boil potatoes in their jackets the night before using. Peel next day and run them through a potato ricer. Add 2 eggs, lightly beaten, and a little flour. Fold beaten eggs and flour into riced potatoes. Roll into the size of ball desired. Drop in boiling salt water. When klase come to the surface of the water they are done. Crutons can be put in the center of the klase before rolling into a ball. Also a good garnish is:

Bacon diced in small pieces and fried. Add 1 small chopped onion. Fry until onions are brown. Pour this mixture over the potato balls, grease and all.

Jean Arthur

Columbia Player

BLACK BEAUTY PUDDING AND SAUCE SABOYON

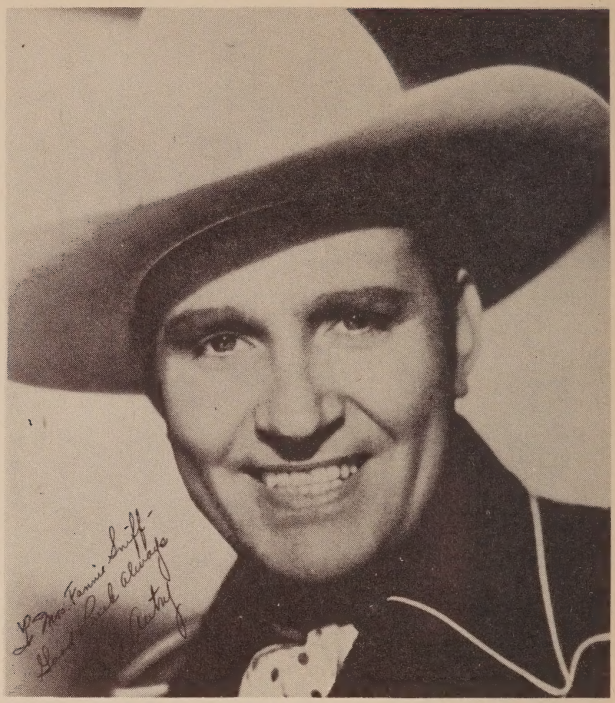
2 cups all-purpose flour
1 teaspoon soda
½ teaspoon nutmeg
¼ cup corn syrup
½ teaspoon cloves
½ teaspoon cinnamon
¼ cup shortening
½ cup sugar
2 eggs
½ cup milk
1 cup finely cut, cooked dried prunes

Sift flour, measure, sift again with soda, spices. Cream shortening, add sugar gradually, creaming until light and fluffy. Add well beaten eggs, syrup; blend well. Add milk alternately with dry ingredients, stirring until thoroughly mixed. Fold in prunes. Turn into well greased pudding mold, filling two-thirds full; cover tightly; steam 3 hours, or until done. Serve hot with *Sauce Saboyon,* which is made as follows:

2 eggs yolks
¼ cup sugar
1 cup orange juice and pulp
2 teaspoons orange rind
⅓ cup hot water

Beat egg yolks until thick and lemon-colored; add sugar, orange juice and rind and hot water. Cook in double boiler about 5 minutes until slightly thickened, serve hot. Makes about 1¼ cups sauce. Serves 6 to 8 persons

Gene Autry



TEXAS CHILI

1 pound pink beans
1½ pounds round steak, coarsely ground
1 large onion, cut up
2 cloves garlic (or garlic essence may be used)
2 tablespoons chili powder
2 cans tomato sauce—hot

Soak beans over night. Cover with water, add salt and pepper. Cook and cook until partly tender. Fry onions in garlic until golden brown. Add meat, salt and pepper. Brown on both sides. Add tomato sauce and chili powder. Add water, if necessary. Pour mixture into partly cooked beans and let them simmer on a very low flame for three hours.

Fay Bainter

Warner Bros. Player

CHEESE SOUFFLE

2 tablespoons butter

2 tablespoons flour

1 cup milk

Make white sauce in a double boiler. Add ½ cup grated cheese, 2 eggs, beaten separately.

Put in buttered casserole, set in pan of hot water and bake 20 minutes.

Phil Baker

SCRAMBLED EGGS WITH ROQUEFORT CHEESE

Mash the cheese in with the eggs until there are no lumps left. Cook over a slow fire.

TONGUE AND CHEESE SANDWICH

Melt the cheese as though for a grilled cheese sandwich, roll the sliced tongue in it, and serve on buttered rye bread cut very thin.

Both of these recipes are of the midnight snack variety.

Kenny Baker

DEVILS FOOD CAKE

2 cups sifted cake flour
¼ teaspoon salt
1 rounded teaspoon baking powder
1 scant teaspoon soda
¼ cup butter
1½ cups sugar
3 eggs, separated
½ cup buttermilk
½ cup hot water
3 squares chocolate (melted)
1 teaspoon vanilla

Cream butter, sugar with fingers; add beaten egg yolks, vanilla and melted chocolate. Mix hot water and buttermilk and add alternately with flour sifted with salt and baking powder and soda. Last, fold in beaten egg whites. Bake in oven 375° F. about 40 or 45 minutes, in pan 8 inches by 12 inches and 2½ inches deep.

CHOCOLATE ICING

⅛ pound butter
2 cups powdered sugar
2 tablespoons water
4 tablespoons cocoa

Cook in double boiler about 20 minutes, take off stove, add ¼ cup cream and set top of double boiler in cold water, to cool. Spread on cake.

Lucille Ball

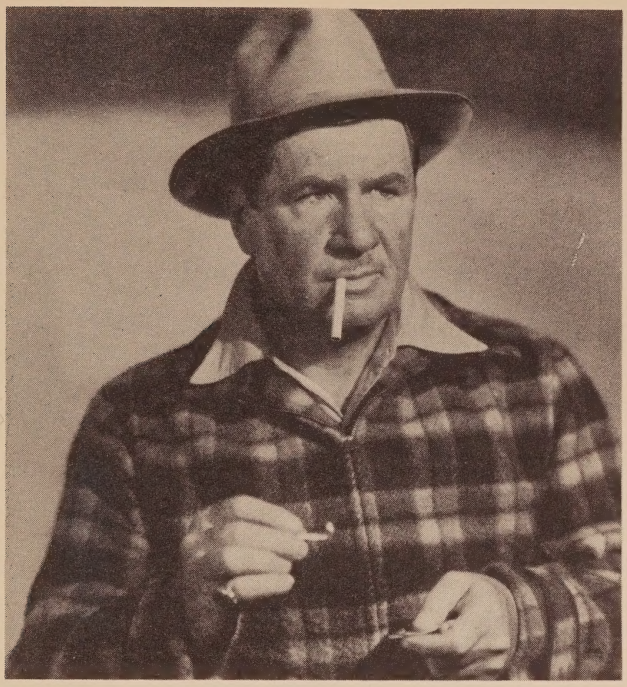
RKO Radio Player

SALAD DRESSING

⅞ cup sugar	1 teaspoon salt
1 cup water	1 teaspoon paprika
1 small onion	1 teaspoon celery salt
1 clove garlic	1 teaspoon dry mustard
2 tablespoons vinegar	¼ cup catsup
½ cup lemon juice	1 cup salad oil

Boil sugar and water together until it makes a soft ball in cold water. Cool. Add grated onion and garlic to vinegar and lemon juice. Strain, retaining only the seasoned liquid. To this liquid add all other ingredients and mix well. Add cooled syrup to this mixture, beating well with egg beater. Pour dressing into glass jar, cover tightly and store in refrigerator until needed.

George Bancroft



LUSCIOUS SAVORY BEEF STEW

2 pounds beef, cut in pieces
2 medium sized onions, sliced
5 or 6 stalks celery, including tops
2 or 3 tomatoes
3 or 4 carrots, sliced
Few fresh peas
Few fresh string beans

Flour meat well and brown thoroughly in a stew pan or dutch oven, adding salt, pepper and paprika to taste. Then add onions, celery, including the tops as the leaves give the stew a grand flavor. Then add the sliced carrots, peas, string beans and tomatoes. If you like your food highly seasoned add a few whole cloves, a bay leaf, a little ground ginger and a touch of garlic. Add water to just about cover the ingredients, cover tightly and let simmer over a very small fire for at least 3 hours. When meat is tender add potatoes if you like them cooked in the stew and cook ½ hour longer. Be sure to taste this stew while cooking to see if there is enough salt and pepper, as vegetables require a lot of seasoning.

This stew can also be cooked with Lamb or Veal.

Elaine Barrie

Mrs. J. Barrymore

CREAM CHEESE TARTS

1 pound cream or cottage cheese
1 pound flour
1 pound butter

Mix all together thoroughly and place in ice box over night. Roll dough on floured board until dough is about ⅛-inch thick. Cut dough in squares (about 4 inches square). Place in center of each square about a tablespoon of jam or any preserves (no juice). Fold square forming a pocket and close edges firmly by pressing with fork prongs. Place in unbuttered pan and bake in moderate oven 15 to 20 minutes until golden brown.

John Barrymore

KIDNEY STEW

Use Lamb or Veal kidneys, wash thoroughly, cut in 1-inch pieces, season with salt and pepper. Brown a tablespoon of butter in frying pan, put in kidneys and fry quickly, about 5 minutes. Remove kidneys from pan and into the butter remaining in pan add 3 tablespoons of sour cream and equal amount of sherry wine. Cook a few minutes, stirring constantly, and pour this sauce over kidneys and serve at once.

Serve this with side dish of steamed hominy.

Wendy Barrie

CRAB LORENZO

1 large can mushrooms
1 large can crabmeat
4 tablespoons butter
Seasoning
1 package noodles
2 cups milk
3 packages grated cheese
4 tablespoons flour

Cook noodles 7 minutes in salted water. Drain and let dry. Make white sauce of flour and butter in double boiler, adding milk gradually. When smooth, add cheese and mushrooms (the mushrooms should be drained). Then add crabmeat, seasoning and noodles. Grease baking dish well and pour in mixture. Cover with buttered bread crumbs and cook 25 minutes in oven, or until brown. Serve in shells or ramekins. (It may be baked in these if preferred and rice may be substituted in place of noodles.) This serves 8.

Freddie Bartholomew

Metro-Goldwyn-Mayer Player

ICE SUCKERS

Use orange juice, or any bottled soda pop in various flavors, such as root beer, strawberry, grape or lemon. Pour into the ice compartments of a mechanical refrigerator and allow to freeze until a crust forms over the top. Then remove the tray and push a half of a wooden meat skewer carefully through the thin crust. Return to the refrigerator and freeze until hard.

Alan Baxter

Walter Wanger Player

STUFFED ARTICHOKE SALAD

(Sea Food Salad Filling)

Wash 8 large artichokes thoroughly. Trim off bottoms so they are level; cut off about ¾-inch of tops. Cook in rapidly boiling salted water 30 to 40 minutes or until tender. Stand on tops to drain. Carefully separate and spread out lower petals. Remove center petals with firm twisting and pulling motion. Remove fuzzy choke with spoon. Fill cavity with sea food salad made by combining 2 cups flaked tuna fish, crab meat or shrimps with 1½ cups finely sliced celery, ½ cup chopped walnut meats, lemon juice and mayonnaise. Top with mayonnaise or special dressing. Serves 8.

Warner Baxter

20th Century-Fox Player

CHILI CON CARNE

- 1½ cups olive oil
- 6 pods of garlic
- 1 lb. ground round steak (lean)
- 2 cans tomato sauce
- 3 tablespoons Kumis seed
- 1½ pounds Mexican beans
- 3 medium chopped onions
- 2 lbs. ground pork (lean)
- 2 quarts boiling water
- 1 cup chili powder
- 3 tablespoons Oregano

Mix as follows: Into hot olive oil put the chopped onions. After simmering 10 minutes, add the ground round steak and ground pork. Simmer 20 minutes and add the tomato sauce and boiling water, chili powder and grated garlic. Next add the pulverized Oregano and Kumis seed which have been placed in a cheese cloth bag. Simmer slowly for about 1½ to 2 hours. Add Mexican beans that have soaked over night and are cooked until tender. Beef extract may be added if desired.

John Beal

TOASTED ALMONDS

3 pounds almonds in shell.

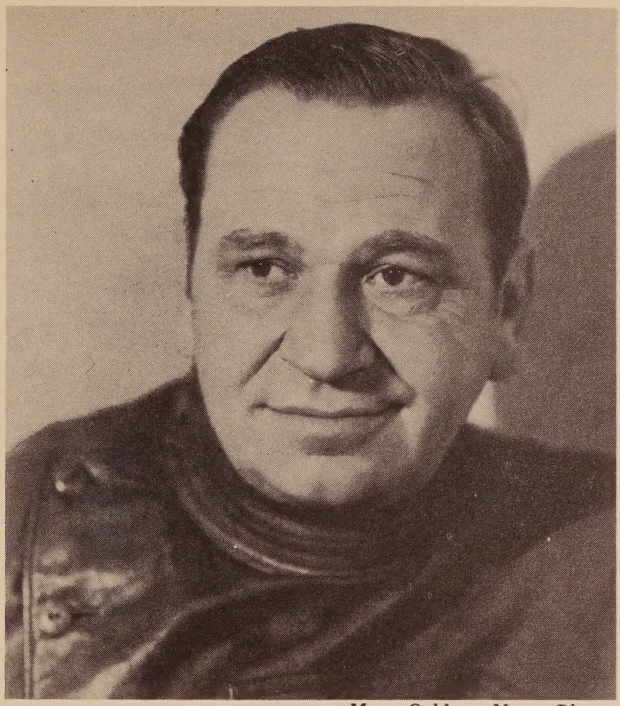
First shell almonds and cover with boiling water. Let stand for about 3 minutes. Remove brown covering and dry. Then fry in a vegetable oil from 5 to 8 minutes, or until brown. Lay on waxed paper and dry with paper towels. Salt to taste. (Note: This recipe is one Mr. Beal's mother is famous for and a favorite of his.)

ONION SOUP

4 medium onions
2 tablespoons flour
1 tablespoon butter
Little milk, salt, pepper

Dice the onions, boil until tender, add butter and thicken with flour. Thin with milk to taste, add salt and pepper. This can be served with Parmesan cheese, if so desired.

Wallace Beery



Metro-Goldwyn-Mayer Player

COCOANUT CUSTARD PIE

3 eggs
½ cup sugar
1 teaspoon flour
2 cups milk
½ cup shredded cocoanut

Beat eggs well. Add milk, then add flour and sugar, being sure that they have been mixed together well before adding. Cook this mixture in a double boiler until very thick. Remove from fire, cool and add the shredded cocoanut.

Fill previously baked pie shell with this mixture. Cover this with a meringue prepared by beating one egg white stiff, and adding a teaspoon of sugar. Sprinkle the top liberally with cocoanut and place in oven until the meringue is brown.

Ralph Bellamy

Columbia Player

FRENCH STEW

Put 6 bunches spinach in large pot.

Parboil six beets and remove the skins.

Put beets and beet tops in large pot with spinach.

Add 6 good sized potatoes, 6 raw tomatoes, 6 bunches of celery diced, 6 good sized carrots, 6 large onions, 6 green peppers, 1 garlic, thyme, sage, bay leaves, salt and pepper.

Boil with as little water as possible for 3 hours, continuously stirring, add water when necessary. Broil 8 good sized pork chops. Add pork chops diced using all the gravy and boil for another half hour till the stew is the consistency of mashed potatoes.

It is important to stir continuously to avoid burning.

This will serve 6 people.

Joan Bennett

Walter Wanger Player

BAKED SALMON

1½ pounds fresh salmon
1 small onion
½ clove of garlic
1 finely crumpled bay leaf
2 tablespoons butter
½ green pepper
1 teaspoon worcestershire sauce
4 slices bacon
1 cup chopped canned tomatoes
Salt and pepper

Melt butter in saucepan, add chopped onion, chopped green pepper and mashed garlic. Just before onion starts to brown, add tomatoes, bay leaf, worcestershire sauce, salt and pepper. Simmer for 5 minutes. Dredge salmon with salt and pepper, put in shallow baking dish, in the bottom of which have been laid the slices of bacon. Pour the tomato and onion mixture over and around the salmon and bake in a hot oven 400° F., for about ½ hour.

Jack Benny

BAKED EGGPLANT

Peel the eggplant and slice, letting it soak in salt water for 15 minutes.

Dip in bread crumbs or yellow cornmeal, then in beaten egg and again in bread crumbs. Place in a well buttered baking dish and put a generous amount of butter on top of each slice. When brown on one side, turn over and cover each slice with grated Parmesan cheese and brown until well done in a moderate oven (350° F.).

Gertrude Berg

Mrs. Goldberg of "The Goldbergs"

ROAST CHICKEN WITH NOODLES

Singe and clean two 5-pound roasting chickens, inside and out, wipe with a dry cloth, stuff them with the following stuffing:

Heat 2 quarts of chicken broth and when boiling, add 2 packages of wide noodles, broken in little pieces. Cook for 5 minutes, wash, dry, peel and chop fine 1 pound of fresh mushrooms, saute them in ¼ pound of butter, until cooked, but not browned. Grate 2 cups of Parmesan cheese, drain the noodles well, add the mushrooms and the juice, salt and freshly ground pepper, a cup of Parmesan cheese and ½ pint of thick cream. Mix well and stuff the chickens with this.

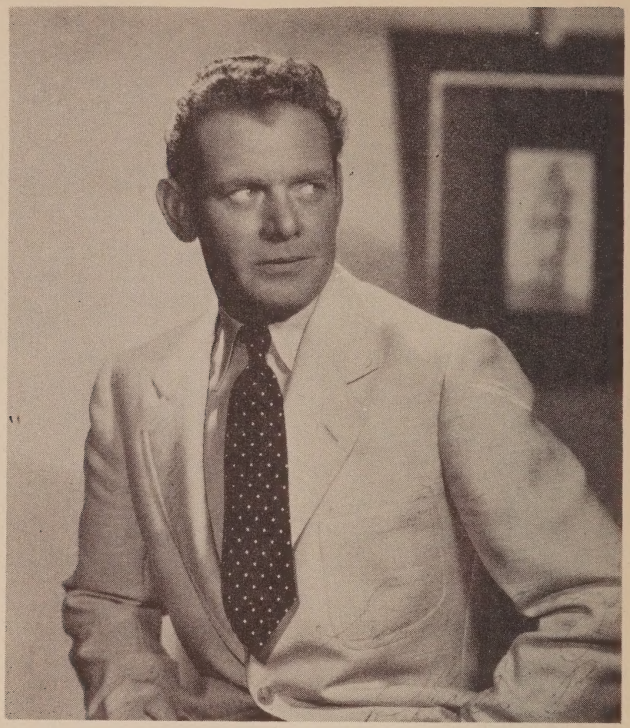
Sew them securely and truss for roasting. Place 2 carrots cut up and 2 onions left whole, in a large roasting pan with ¼ pound of melted butter. Place the birds in the pan and roll them around in the butter until they are buttered all over. Place the pan in a very hot oven, baste frequently until roasted to a golden brown, adding from time to time a little hot chicken broth. Turn the chicken breast down, being careful not to puncture them. Reduce the heat, baste frequently and cook for about 1 hour. When almost done, salt and pepper lightly.

In the meantime make the following Sauce Mornay:

Chop 1 peeled carrot, 2 little onions, and 1 heart of celery, very fine, cook them in 4 tablespoons of butter until a golden brown, then sprinkle them with the same quantity of flour, cook together for a minute or two, add gradually a quart of hot milk and a bouquet garni of parsley, thyme, bay leaf. Cook in double boiler stirring from time to time for at least half an hour.

When ready to serve the chickens, put them on a hot platter, remove all strings, carve them, and pour over them the chicken gravy, from which you have removed all fat, and which you have strained through a sieve. Add half a cup of thick cream to the Sauce Mornay. Remove the bouquet and add the other cup of grated cheese, salt and pepper to taste and serve with the chickens.

Charles Bickford

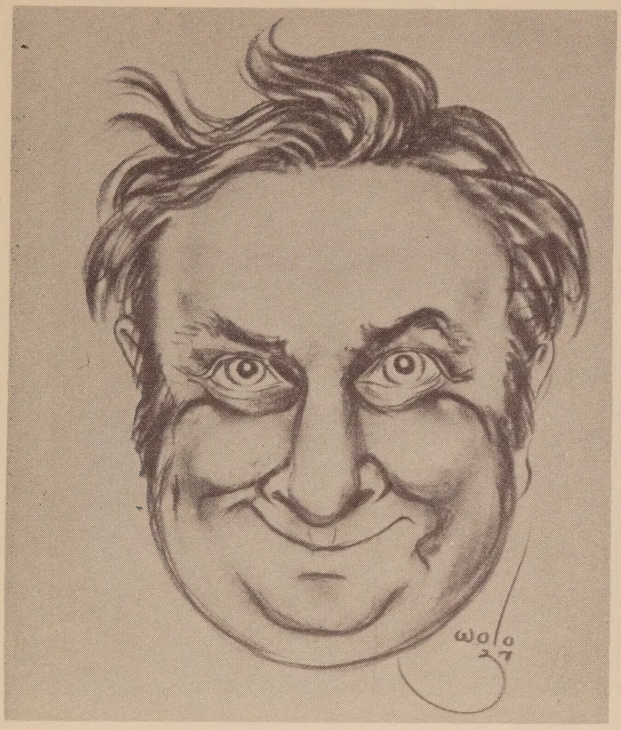


SPAGHETTI AND SAUSAGES

1 pound package spaghetti
6 or 7 Mexican sausages
Small piece of butter and salt to taste

Cook 1 pound spaghetti with 6 or 7 Mexican sausages, add enough water so as to have some sauce when cooked, add salt to taste and small piece of butter. Cook slowly until spaghetti is tender.

Herman Bing



WIENER SCHNITZEL

A thin slice of tender veal.

First you dunk it into breaded eggs;

Then you roll it around in the egg-smear;

Then you fry it with a juicy crust.

While it is still sizzling—fringe each corner of the Schnitzel with a spicy, green caper-berry, then zig-zag the center with a tiny, weeny, little, itsy-bitsy anchovy herring.

Then to give it the final "Zip," squeeze the juice of a piece of lemon over it.

A fried egg on the Schnitzel's back;

As the crowning knack, will complete "*that saftige smack.*"

(Note: These are the exact words of Mr. Bing's recipe.)

Sally Blane

CHOCOLATE SPONGE

¼ cup cold water
3 eggs, separate
1½ squares chocolate
¼ cup hot water
1 package gelatine
⅓ cup sugar
1 teaspoon vanilla
¼ teaspoon salt

Put sugar, chocolate, salt, hot water in pan, bring to boil. Put gelatine in cold water to dissolve, add to hot mixture; stir well. Add beaten egg yolks, cook until it thickens, fold in stiffly beaten whites and flavoring. Pour in molds; chill. Remove from molds before serving. Serve with whipped cream.

CHOPPED LIVER

½ pound liver
Parsley, chopped fine

Put 1 teaspoon butter in hot skillet, melt until brown. Add liver in skillet with the butter, cook rather fast, turn over and over, mixing it good until cooked well. Take off fire, add chopped parsley, return to fire, cover skillet and let same cook until parsley wilts. Serve hot and add salt.

Joan Blondell

Warner Bros. Player

SUNDAY NIGHT SPECIAL

4 cans tomato sauce	1½ cans corn
4 pounds hamburger	1 cup chopped onions
1½ cups chopped green peppers	1 pound grated cheese
2 tablespoons chili powder	3 boxes noodles

Cook noodles in boiling salt water until tender (about 15 minutes). Fry hamburger in bacon drippings until brown, add onions, green peppers and cook few minutes with little water. (Cover the pan.) Put in buttered baking dish with all other ingredients except cheese, which is put on top and bake 1 hour in moderate oven.

Sour dough French bread cut in thick slices and buttered and heated in oven, together with a tossed green salad of tomatoes, lettuce, celery, onions, radishes mixed with French dressing completes Joan's menu for an enjoyable Sunday night supper.

Ben Blue

Paramount Player

MUTTON DUCK

Have butcher remove bones from fore-quarter of lamb, excepting the leg bone from the inside and of which a piece should be sawed, to make a shape more like a duck. From outside end have pieces sawed off that bone may be left to better represent bill. Have butcher scrape, remove blade bone, trim point end and insert to represent tail. Stuff, stew, skewer, cover, parts representing head and tail with buttered paper and tie into shape. Place on rack in dripping pan, sprinkle with salt and pepper; dredge meat and bottom of pan with flour; arrange 3 gashed thin slices of fat pork on meat and 1 slice cut in pieces in bottom of pan. Roast in hot oven 2 hours, basting every 15 minutes, with ⅓ cup butter melted in ⅔ cup boiling water, after that is gone with fat in pan. Remove string, paper, and skewers, place on serving dish and garnish with fried potatoes and baked egg-plant. Serve with a brown gravy made from fat in pan.

A fore-quarter of lamb may be ordered dressed for a mutton at any first-class city market, when it will be necessary to remove stitches if one cares to use stuffing.

Humphrey Bogart

Warner Bros. Player

BAKED HOMINY WITH CHEESE

1 cup boiling water
1 teaspoon salt
1 cup fine hominy
2 cups milk
¼ cup butter
1 tablespoon sugar
1 egg, slightly beaten
Grated cheese

In top of double boiler mix the boiling water and salt, gradually add the hominy, stirring constantly. Bring to boiling point and boil 2 minutes. Cook over hot water until water is absorbed; add 1 cup milk, stirring thoroughly, and cook 1 hour. Remove from heat and add butter, sugar, egg and milk. Turn into buttered baking dish, sprinkle with grated cheese and bake one hour in a 350° F. oven.

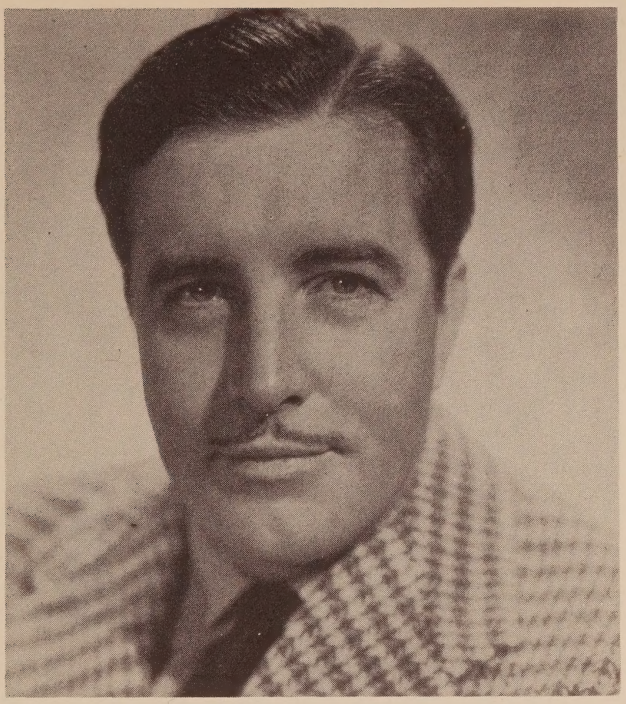
Mary Boland

CAPPE AL FERRI

1 pound scallops — Hot olive oil
Little butter — 1 chopped onion
Little garlic and chopped parsley

This excellent dish consists of the grilled scallops over which pour the hot olive oil, butter, chopped onion, bit of garlic and chopped parsley, when scallops are hot, and serve.

John Boles



FRENCH PANCAKES

3 eggs, separate
1 cup milk
½ cup flour
1 teaspoon sugar
1 heaping tablespoon melted butter
¾ teaspoon salt

Beat the egg whites until light and frothy, not too dry. Beat the egg yolks well and add ½ cup milk; then add flour, sugar, and salt that were sifted together. Add the other ½ cup milk. Beat up well and add the melted butter.

Fold this mixture into the beaten egg whites, folding same in gently over and over until the whites are well mixed and the whole mixture looks light and frothy.

Have griddle medium hot and keep heat regular so cakes will brown evenly.

Serve with butter; maple syrup or roll up with jelly.

Lilian Bond

RKO-Radio Player

KEGAREE (Flaked Smoked Haddock)

1 cup rice
2 quarts of water
2 tablespoons salt
2 cups flaked smoked haddock
4 eggs, hard boiled
2 heaping tablespoons butter
Season well with cayenne pepper

Place the rice in a colander and rinse thoroughly by allowing cold water from faucet to run through it. Heat the 2 quarts of water to a hard boil, add rice and salt and boil rapidly, *uncovered*, for 20 minutes. Strain through colander again and rinse with hottest water from faucet. Dry in hot oven for a moment. Each separate grain of rice should be firm and dry as a nicely boiled potato.

Next, dice 2 of the hard boiled eggs. Put the diced eggs, flaked smoked haddock and rice in a skillet with the butter, season with the cayenne pepper and cook until thoroughly mixed. Garnish platter of Kegaree with the other 2 eggs, sliced, and with slices of lemon and sprigs of parsley.

Charles Boyer

Walter Wanger Player

HAM MOUSSE

- 2 cups ground ham
- 1 bunch of celery (inside stalks), cut fine
- ½ green pepper, cut fine
- 1½ level tablespoons gelatine
- ½ cup hot chicken broth
- 1 tablespoon worcestershire sauce
- 2 teaspoons onion juice
- Dash of tabasco
- 1 cup stiffly whipped cream
- Dash of salt

Mix together the ground ham, celery, green pepper. Soak the gelatine in a little cold water for 20 minutes, then dissolve it in the hot chicken broth. Add the worcestershire sauce, onion juice and tabasco and when gelatine is thoroughly dissolved stir into the ground ham. Add the whipped cream, salt, put in a damp mold and leave in refrigerator several hours. Unmold onto lettuce leaves sprinkled with highly seasoned French dressing before serving, and add mayonnaise dressing to taste.

Olympe Bradna

Paramount Player

STUFFED SQUASH

(Aubergines Farcie—French Dish)

Cut some large squash in half, lengthwise.

Scoop out the squash leaving a boat shell for the following mixture:

In a saucepan put tablespoon of oil and heat it; then add some parsley, garlic, onion and the scooped out part of the squash cut very fine and fry a few minutes in the heated oil. Season with salt and pepper to taste.

Then place this filling in the squash shells and pour over a can of mushrooms and the mushroom juice. Sprinkle with white bread crumbs a little more oil and place in a hot oven for about 30 minutes or until the squash is well cooked.

Bobby Breen

BUTTER COOKIES

¼ pound butter
¼ pound sugar
¼ pound flour
1 teaspoon baking powder
2 eggs
½ teaspoon cinnamon
¾ teaspoon cocoa
Pinch of salt
1 teaspoon flavoring (vanilla, lemon or almond)

Beat eggs well with sugar, butter, add spices, then the flour sifted with the salt and baking powder. Add last flavoring to suit the taste. Knead dough and roll out on a floured board to about ⅛-inch in thickness. Use a biscuit cutter or fancy cookie cutters to cut out the cookies, place on buttered cookie sheet and bake in moderate oven 350° F. Yolk of an egg or milk can be brushed on tops of cookies before placing in oven. Ground walnuts or almonds can be sprinkled on top of cookies before placing in oven.

El Brendel

20th Century-Fox Player

SVENSKA APPLE KANPP (Apples and Buttons)

Boil a 3-pound piece of ham for 2 hours. Pick over and clean 1 quart of dried apples; soak in enough water to cover. When meat has boiled for stated time, add dried apples and water in which they have been soaked and continue to boil ham for another hour. Prepare dumpling batter as follows:

2 cups flour	1 teaspoon salt
4 teaspoons baking powder	¼ teaspoon pepper
1 egg	4 tablespoons milk

3 tablespoons melted shortening

Sift together dry ingredients and mix the dough with egg, which has been well beaten, the melted shortening and the milk. Drop batter by spoonfuls into the boiling mixture of the ham and apples. Cover very closely and cook for 18 minutes. Serve on large platter —steaming hot. Cleaned and seeded raisins may be added if desired.

George Brent

Warner Bros. Player

VEAL SALAD

2 pounds cold cooked veal, chopped
3 boiled eggs, chopped
Celery or cucumbers, chopped

Mix all together with the following dressing:

2 eggs
1 teaspoon dry mustard
Sugar to taste
Butter size of egg
½ pint vinegar
1 tablespoon flour

Stir all together and let come to a boil.

Serve on crisp lettuce leaves and garnish with thin pimento strips.

Mary Brian

CHERRY PIE

Mix

2 19-ounce cans (4 cups) pitted sour cherries
¾ cup granulated sugar
4 tablespoons melted butter, creamed with
2 tablespoons flour and ⅛ teaspoon salt

Prepare pastry for a 2-crust pie. Bake in very hot oven (450° F.) for 15 minutes, then reduce heat to 350° F. until the pie is browned. This makes an 8-inch pie.

DATE LOAF

2 cups sugar
⅔ cup milk
1 package dates
⅔ cup of nuts

Pit the dates and cut in small pieces. Cook milk, sugar and dates until it makes a soft ball. Stir in nuts and beat until thick. Pour on greased pan until slightly cool enough to handle and shape into a roll and slice.

Phyllis Brooks

STEAMED CHOCOLATE PUDDING

½ cup sugar
2 squares chocolate
2 cups flour
1 egg
1 cup sweet milk
1 teaspoon soda
2 teaspoons cream of tartar

Mix well; steam 2 hours in buttered pan. Serve hot with a hard sauce or a hot soft sauce.

HOT SAUCE

Cream ½ cup butter
1 cup sugar
2 tablespoons cream
1 well beaten egg

Mix well and cook in double boiler until transparent, beating all the time, add flavoring.

Joe E. Brown

CODFISH BALLS

2 cups of picked salt codfish
4 cups of potatoes, cut in small pieces
2 tablespoons of butter
2 eggs, well beaten
Dash of paprika and a squeeze of lemon
1 teaspoon chopped parsley, if desired

Soak codfish in cold water and drain and flake; a little less than an hour is sufficient for the soaking. Combine fish and potatoes and boil until potatoes are tender. Drain and press through a sieve. Add butter, eggs and paprika. Mix well. Add the chopped parsley. Drop into deep fat (370-80° F.) a spoonful of mixture and fry until golden brown. It should not take more than 5 minutes. Drain on brown paper or paper napkins and serve immediately.

Virginia Bruce

Metro-Goldwyn-Mayer Player

SUGAR COOKIES

½ cup butter
1 egg
1 cup sugar
½ teaspoon nutmeg
¼ teaspoon salt
1 teaspoon vanilla
½ teaspoon almond extract
2 tablespoons cream
2½ cups flour
1 teaspoon baking powder
½ cup cocoanut

Cream butter and sugar, add egg, nutmeg, salt and extracts. Add cream and beat well. Add sifted flour and baking powder. Break off bits of dough and flatten down 3 inches apart on greased baking sheet. Top with cocoanut and bake 10 minutes in moderate oven.

CHEESE ROLL

2 cups cooked rice
1 cup grated American cheese
1 egg
1 tablespoon milk
½ cup chopped peanuts
1 teaspoon salt, pepper
⅓ cup buttered crumbs

Mix together all ingredients, except buttered crumbs, moistening with 1 tablespoon milk. Shape, roll in buttered crumbs, place in greased pan and bake in moderate oven about 25 minutes. Place on hot platter, garnish with cooked carrot strips and parsley. Serve with cream sauce.

James Cagney

Warner Bros. Player

HUNGARIAN STUFFED CABBAGE

1 head of soft cabbage
1 pound pork, ground
1 cup cooked rice
2 raw eggs
1 pound sauerkraut
½ onion, finely minced
½ cup canned milk (undiluted)
1 teaspoon lemon juice

Remove leaves of cabbage separately, put in salt water over night. Put ground pork in a dish, add the cup of cooked rice, the 2 eggs, onion, canned milk, lemon juice, salt and pepper to taste. Mix well together and put 2 heaping tablespoons in each cabbage leaf; roll it, then cook the rolls of stuffed cabbage in the pound of sauerkraut and necessary water for about 2 hours.

Louise Campbell

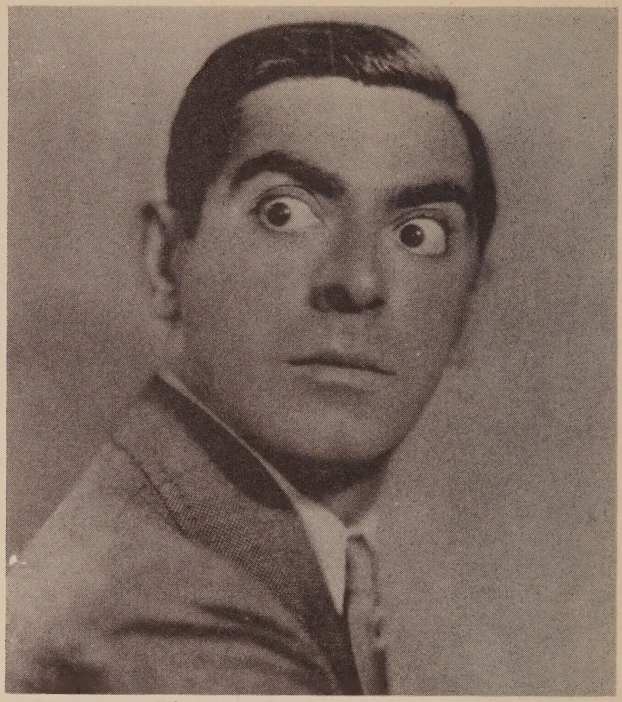
Paramount Player

NUT AND POTATO CROQUETTES

2 cups hot riced potatoes
3 tablespoons cream
1 teaspoon salt
½ teaspoon pepper
Few grains cayenne
Few drops onion juice
Yolk 1 egg
¼ cup bread crumbs
¼ cup cream
½ egg yolk
¼ teaspoon salt
1⅓ cups chopped pecan nut meats

Mix riced potatoes, cream, salt, pepper, cayenne, onion juice and yolk of egg and beat thoroughly. Cook bread crumbs with the ¼ cup cream and make a thick paste and cool; then add the ½ egg yolk, salt and pecan nuts. Shape the potato mixture in nests, fill with the nut mixture, cover with potato mixture, roll until of the desired length and flatten ends. Dip in crumbs, egg, crumbs, fry in deep fat and drain on brown paper. Stand in circular form on serving dish and fill center with a bunch of parsley.

Eddie Cantor



SPONGE CAKE

6 eggs (6 yolks and 3 whites)
2 cups granulated sugar
Juice and rind of 1 lemon
1 cup boiling water
2 cups bread flour (all-purpose)
4 teaspoons baking powder

Separate eggs. Put whites to one side and beat yolks until very thick and light lemon color. Sift granulated sugar and add grated rind and juice of 1 lemon, being careful not to grate in any white skin of the lemon. Add boiling water a little at a time and beat batter until fluffy, about 10 minutes. Sift flour and baking powder and fold these dry ingredients into the batter. Beat egg whites and fold in last, mixing well but not beating. Pour batter in very thin layer into well greased baking pan. Sprinkle with powdered sugar and put in moderate oven 385° F. Bake for approximately 25 minutes. Allow to cool and break apart with fork into small pieces for serving.

Margaret Carlisle

TOMATO COCKTAIL

1 can tomato juice
1 medium onion, sliced
1 clove garlic
Juice of 1 lemon
3 bay leaves
1 clove
1 teaspoon worcestershire sauce (or to taste)

Mix these ingredients and bring to a boil. Turn fire low and let simmer 20 minutes. Then put same through a sieve, crushing some of the mixture to thicken slightly. Cool and let stand in refrigerator until thoroughly cold. It is best to make this up ahead of time so it will be very cold, or serve it in glasses sunk in crushed ice.

This may be prepared in two or three times this amount and kept on hand.

Madeleine Carroll

Walter Wanger Player

SAUTERNE PUNCH

2 bottles Sauterne wine
1 bottle sparkling water
1 box raspberries
Lemon and orange peel
1 small wineglass of Framboise d'Alsace (liqueur)

Place raspberries and rind of 1 orange and lemon in a bowl. Add a very little sugar and pour on enough wine to cover. Add a teaspoonful of the Framboise d'Alsace Liqueur. Allow this to marinate for about an hour. Remove the peel. Put a large chunk of ice in the bowl. Add the remaining wine and Framboise d'Alsace Liqueur, and at the last minute the sparkling water.

Garnish with sprigs of mint. (This punch will serve 10 people.)

Janet Chapman

Warner Bros. Player

DATE COOKIES

Crust

¾ cup shortening
1 cup brown sugar
1¼ cups white flour
1¼ cups oatmeal (ground fine)
Pinch of salt
½ teaspoon soda dissolved in 2½ tablespoons of water

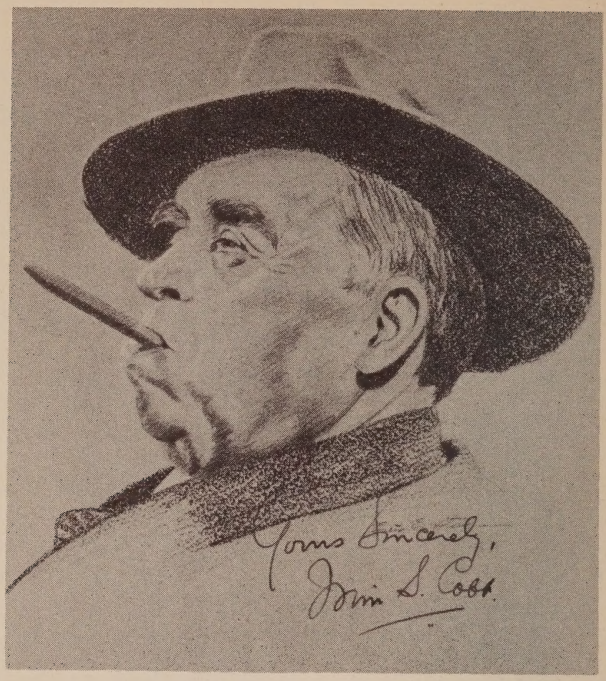
Filling

1 cup sugar
1 cup water
1 lb. dates, seeded and cut fine

Cook until thick in double boiler and flavor with lemon.

Roll out half the crust thin, place in large flat pan and cover with filling, roll balance of crust and place on top. Bake until done (about 20 minutes), then cut into squares to suit.

Irvin S. Cobb



SAVANNAH CORN PIE

On the bottom of a deep baking dish place layer of small spring chickens, cut up as though for frying. Butter freely, add salt and dust thickly with black pepper, next an inch-thick covering of green corn freshly cut off the ear and on top of that an inch-thick layer of cold boiled rice, generously buttering and peppering each successive layer. In off season, canned corn may be used, if not too watery. Repeat this formula until the dish is full. Being careful that the last and topmost layer is of rice, which if buttered sufficiently, will bake into a firm crust, this holding the blended essences in the better. Remember that pepper and butter will give the mixture proper seasoning, so be provigal with them. Cover the dish, place in a moderately slow oven, bake until the chickens are done, which should be in about 1 hour. Serve with southern hot biscuits or hot rolls or toast.

If properly cooked, the flavors of the tender little fowls, and the rice and the corn will have commingled to form a delectable dish.

(This recipe has been in Mrs. Cobb's family for three generations. It was originated by Mrs. Cobb's grandmother.)

Claudette Colbert

Paramount Player

FRESH BLUEBERRY PIE
with
VERY FLAKY PASTRY

2 cups pastry flour
2/3 cup shortening
½ teaspoon salt
Ice cold water

Sift flour and salt *three* times, add half the amount of shortening, rub lightly with fingers—but not too much. Add ice water very slowly and just enough to form the pastry clean from the bowl. Roll on lightly floured board just once, spread with one-third of the remaining shortening. Fold three corners into center and repeat three times, each time using equal parts of the shortening. This makes the most delicious pastry, and can be kept for several days in refrigerator if rolled in wax paper and small tea-towel.

FILLING FOR PIE

2/3 cup of sugar
2 cups of fresh blueberries
1 teaspoon of Arrowroot flour
1 teaspoon butter
Pinch of salt

Flour pan plate with sifted flour. Line with crust. Brush well with egg white. Fill heaping with fresh berries, sprinkle with the sifted flour and sugar and salt, and mix well with the berries. Spot over with dots of butter and top with crust or with strips of pastry, criss-cross. If a glazed top is desired, brush top a few minutes before finished baking with a boiling sugar syrup in which a teaspoon of butter has been melted *just before brushing.*

Scott Colton

BREAST OF GROUSE IN BAKED POTATO

"Grouse is not obtainable everywhere, but when it can be obtained it is a delicacy if prepared as follows; and the number of potatoes required are governed by the number of grouse one has to serve—in other words, 1 grouse, 1 potato."

Take the breast off of the uncooked grouse. Cut a large raw potato in two and hollow out each half so that there is room enough to insert the breast of the grouse. Dust the hollowed potato halves well with salt and pepper, put in a generous amount of butter, add sliced onions to taste. Then insert the grouse breast and tie the potato halves together with a string. Put in oven and bake as you would any ordinary potato, but this dish is far from being ordinary.

Walter Connolly

Columbia Player

PIONEER CORN BREAD

(This corn bread is baked on top of stove)

1 cup all-purpose flour
3 teaspoons baking powder
1 tablespoon sugar
½ teaspoon salt
½ cup yellow cornmeal
1 egg
¾ cup milk
1 tablespoon melted shortening

Sift flour, measure, and sift again with baking powder, sugar and salt. Combine with cornmeal. Beat egg; add milk and shortening. Add dry ingredients; stir until thoroughly mixed. Pour into well greased Dutch oven, cover. Bake slowly on top of stove 25 minutes, or until done. Serves 6.

Dolores Costello

SPAGHETTI

5 large onions, minced
4 pieces of garlic, minced
1½ pounds ground beef (or it is even better to use left-over beef and the juice)
2 cans tomatoes
5 or 6 chili peppers, according to taste

Put a little olive oil in a frying pan—when hot add onions and garlic and simmer a few minutes, then add the ground beef or the left-over beef and juice and simmer a few minutes, then add the tomatoes and chili peppers and simmer all together for 3 or 4 hours. Cook spaghetti in salt water for about 15 minutes, drain and add to sauce. Serve in a pottery casserole. A few mushrooms may be added if so desired.

Joan Crawford

Metro-Goldwyn-Mayer Player

DANTI-CHIPS

1 bag of potato chips
American cheese
Sliced sweet pickles
Potted ham

Place a thin layer of cheese on each chip, cover this with thin slices of sweet pickles and a layer of potted ham. Place them in a hot oven until the cheese is melted. Allow them to cool until crisp and serve.

This same hors d'oeuvre may be prepared with thin toast replacing the potato chips, although I prefer the salty tang of the chips in preference to toast.

Bette Davis

Warner Bros. Player

COTTAGE SOUP

2 ounces of butter
½ pound turnips
3 ounces celery
1 teaspoon salt
½ pound fresh beef, diced
½ ounce brown sugar
¼ pound onions
2 leeks
½ pound rice
6 quarts of water

Put the meat, sugar, butter and onion (cut in rings) into an iron (Dutch oven) saucepan, stir them until lightly browned; add the turnips, celery and leeks, trimmed and sliced. Stir for 10 minutes. Mix these with a quart of water and well-washed rice. Add 5 quarts of hot water and salt to taste. Stir occasionally till it boils. Simmer for 3 hours.

Bing Crosby

CORN RING WITH MUSHROOMS AND CARROTS

1 can cream-style corn
4 eggs (beaten separately)
1 large can evaporated milk
2 tablespoons butter
1 tablespoon cracker meal
Salt and pepper to taste
Dash of onion salt

Mix well and bake in ring mold in water until set.

Prepare rich cream sauce, add cooked diced carrots and mushrooms and serve in center of corn mold.

Johnnie "scat" Davis

SPICED PEACHES

6 pounds peeled peaches
3 pounds white or brown sugar, as preferred
1 pint vinegar
1 ounce stick cinnamon
Whole cloves

Stick 2 or 3 whole cloves in each peach and drop the peaches in water to prevent discoloring. Mix sugar, water, vinegar and stick of cinnamon. Bring to boiling point and cook 5 minutes. Drain water off the peaches and pour the hot spiced syrup over them, to shrink them. Allow to cool. Pack in clean jars, add the syrup to within an inch of the top, and adjust covers. Process in the oven at 250°, 45 minutes for pint jars, 68 minutes for quart jars.

Olivia DeHavilland

Warner Bros. Player

CHEESE TORTE

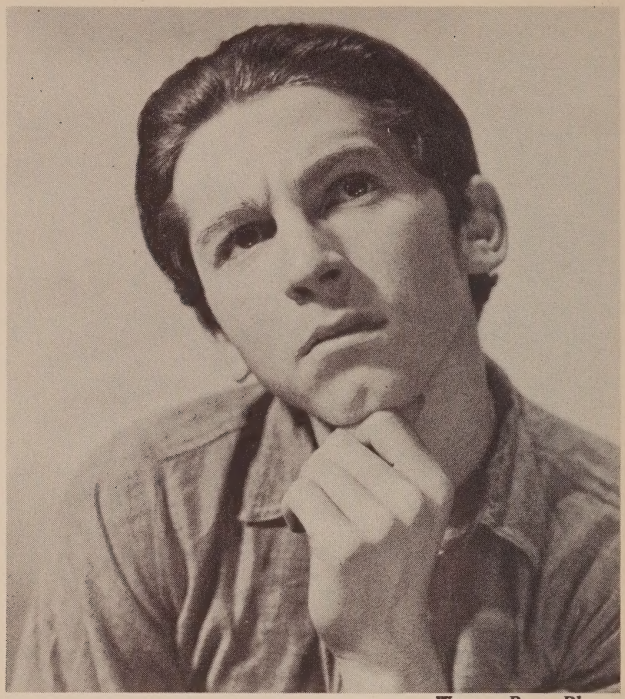
Grate 1 package zweibach or Holland rusks. Mix with 1 cup sugar, 2 teaspoons cinnamon, ½ cup melted butter. Line baking tube with this, saving 1 cup for the top.

Filling

4 eggs beaten with
1 cup sugar
2 pounds cottage cheese put through ricer
½ pint cream
1 teaspoon vanilla
Grated rind of 1 lemon
2 tablespoons flour; mix until creamy

Pour into crumb lined tube and sprinkle crumbs on top. Bake slowly for at least 1 hour. Test with silver knife as for custard.

Gabriel Dell



Warner Bros. Player

CHOCOLATE ICE BOX DESSERT

2 squares unsweetened chocolate
¼ cup evaporated milk
4 eggs, separate
⅔ cup granulated sugar
½ teaspoon vanilla
24 vanilla wafers or lady finger sponge cakes

Melt the chocolate in top of double boiler, add the sugar, milk. Beat up the yolks of the eggs and pour same gradually into the chocolate, sugar and milk mixture, stirring continually, and cook until it starts to thicken, remove from range and add the whites of eggs that were beaten stiff, and last, add the flavoring. Pour into individual molds or custard cups lined with the wafers or sponge cakes. Place in refrigerator for a few hours, serve as is or with whipped cream.

Dolores Del Rio

ARROZ CON POLLO

(Chicken with corn)

1 chicken	2 large tomatoes
2 cups rice	2 onions

One quart stock, made from: Veal knuckle, mixed vegetables (with exception of celery), corn cut from one cob.

Boil stock, made from veal knuckle, corn and vegetables, slowly for 35 minutes. Cut chicken in pieces, then fry in butter and set aside. Melt shortening in frying pan. When hot, throw in unwashed rice and fry until it is tea color. Be careful not to burn. Mix tomatoes, chopped onions, salt and pepper. Add to rice and fry ½ minute. Strain stock. Add a little at a time to rice mixture. This takes about 30 minutes, until rice is tender.

Pour rice mixture on chicken and serve.

Cecil B. DeMille

CHICKEN SAUTE A LA CREOLE

2 spring chickens
6 large tomatoes
2 large onions
2 cloves of garlic
6 fresh sweet green peppers or pimentos
2 or 3 sprigs of thyme and parsley
1 bay leaf
2 tablespoons butter
2 tablespoons flour
1 pint of stock
Salt and pepper to taste

Divide the chickens into joints, then season well with salt and pepper. Melt butter in saucepan and put in the pieces of chicken; cook till brown on all sides. Slice onions, add to the chicken and brown lightly. Then sprinkle with flour, mix well, and cook till flour browns. Then add the sliced tomatoes, the chopped garlic, thyme, parsley, bay leaf, and the sliced pimentos and simmer gently with the lid on for 20 minutes. Then add the hot stock, season with salt and pepper and simmer for 45 minutes. To serve, place the pieces of chicken on a hot dish and pour the sauce over them. Boiled rice is also served with this dish.

Gloria Dickson

Warner Bros. Player

COFFEE CAKE

2 cups flour
4 teaspoons baking powder
2 tablespoons melted shortening
½ teaspoon salt
2 tablespoons sugar
½ cup milk

Sift dry ingredients—flour mixed with baking powder, sugar and salt together. Stir in the milk and melted shortening; beat well. Put into 2 greased layer-cake tins and sprinkle over the top a mixture of 1 tablespoon of cinnamon, 4 tablespoons of sugar, 1 tablespoon of shortening and ½ cup of chopped nuts. Bake in moderate oven 15 to 20 minutes.

Marlene Dietrich

Columbia Player

BANANA NUT BREAD

1¾ cups all-purpose flour
¾ teaspoon soda
1¼ teaspoon cream of tartar
½ teaspoon salt
⅓ cup shortening
⅔ cup sugar
2 eggs
1 cup mashed banana pulp
½ cup finely chopped walnut meats

Sift flour; measure; and sift again with soda, cream of tartar, and salt. Cream shortening; add sugar gradually; and cream until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Add dry ingredients alternately with banana pulp; beat until thoroughly combined; and add walnut meats. Pour into well greased loaf pan (4x9x3); bake 1 hour, or until done, in moderate oven. Makes 1 loaf.

Richard Dix

BURNT SUGAR CAKE

1½ cups white sugar
½ cup butter
2 eggs, separate
2 round cups flour
1 teaspoon soda
3 tablespoons burnt sugar
1 cup hot water
1 teaspoon vanilla

Cream butter, add sugar, add beaten egg yolks, add alternately the sifted flour, soda with hot water. Then add the burnt sugar mixture, flavoring and last, beaten egg whites. Bake in moderate oven 375° F. in well greased pans.

To burn sugar, put 1 cup white sugar over slow fire to melt, let it get nearly black, then add 1 cup boiling water. Cook until it is a syrup. *Fill* cake with a spread made as follows: 1 egg white, 3 tablespoons butter, vanilla and powdered sugar to make spread the right consistency.

Frost with a 7-minute frosting: 1 unbeaten egg white, ⅞ cup sugar, 1 teaspoon baking powder, 3 tablespoons cold water. Put all ingredients in double boiler over boiling water, and beat well for 7 minutes; add burnt sugar flavoring, spread on cake.

Melvyn Douglas

Columbia Player

PIGS IN THE PARLOR

½ pound sliced cured ham
1½ cups sliced onions
3 cups sliced potatoes
2 tablespoons flour
1 tablespoon salt
Pepper
2 cups scalded milk

Cut ham in pieces for 6 individual servings; place piece of ham in bottom of 6 well greased individual casseroles. Add layer onions, then potatoes; sprinkle each layer with 1 teaspoon flour, ½ teaspoon salt, and dash of pepper; and pour ⅓ cup scalded milk over each. Bake 1 hour, or until potatoes are tender, in slow oven. Serves 6.

Paramount Player

GINGERALE FRUIT SALAD

Bring to the boiling point ½ cup gingerale and 4 tablespoons of sweet pickle vinegar and dissolve 1 tablespoon of gelatine soaked in ¼ cup of cold gingerale. Chill until syrupy. Pour a little into individual molds and arrange in them small fruits or berries. When stiff fill up with cold aspic, allowing to harden between additions. Serve with cream or sweet mayonnaise.

Irene Dunne

Columbia Player

OYSTER KABOBS

12 medium-size oysters
6 slices bacon
12 button mushrooms
2 tablespoons shortening

Drain oysters; wrap each securely with ½ slice bacon. String 2 oysters and 2 mushrooms alternately on long skewers. Brush with melted shortening (or roll in beaten egg, then in corn meal). Arrange skewers on rim of narrow baking pan so that kabobs are suspended. Place 3 inches under heated broiling unit; broil 5 minutes, or until bacon is crisp, turning frequently. Serves 6.

Deanna Durbin

Universal Player

FUDGE CAKE WITH A FUDGE ICING AND FILLING

½ cup butter
2 cups light brown sugar
3 squares chocolate, melted
2 eggs, unbeaten
½ cup sour milk
2 cups sifted flour
½ cup boiling water
1 teaspoon soda
⅛ teaspoon salt
1 teaspoon vanilla

Cream butter and sugar, add melted chocolate, blend well. Add eggs, beat well. Then add sour milk, sifted flour, salt, mix perfectly smooth. Add boiling water, beat until well blended. Add vanilla and soda which was dissolved in a little cold water. Bake in greased layer tins in a moderate oven 350° F.

FUDGE FILLING AND ICING

2 cups granulated sugar
¾ cup milk
3 squares chocolate
1 tablespoon butter
½ teaspoon vanilla

Mix smooth sugar and milk in a saucepan. Bring to boiling point without stirring. Add chocolate, stir constantly until cooked; add butter before removing from fire. (The frosting is done when a few drops tried in cold water forms a soft ball.) Let cool, add vanilla, beat until creamy. If frosting is cooked too hard add 1 or 2 teaspoons of sweet cream to make it spread.

Nelson Eddy

Metro-Goldwyn-Mayer Player

RICE PUDDING

½ cup rice
1 quart milk
¾ cup sugar
2 eggs (yolks)
1 teaspoon butter
¼ teaspoon salt
1 teaspoon vanilla

Cook rice in 1 cup of water very slowly until rice is soft, drain well. Place in baking dish and add sugar, butter, milk, salt, beaten egg yolks and vanilla; mix well and bake in a moderate oven (325° F.) very slowly.

Raisins and diced dates may be added. The egg whites may be made into a meringue spread lightly on top of the pudding, placed back in oven for a few minutes until the meringue is a light brown.

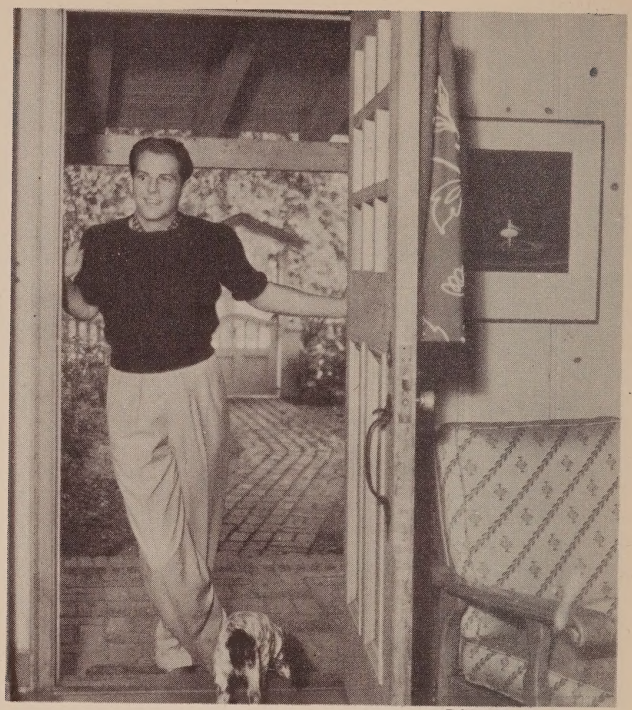
Patricia Ellis

LIME SAUCE

4 tablespoons catsup
½ teaspoon salt
Few drops of hot tabasco
7 tablespoons fresh lime juice (4 good-sized limes will give this amount)

Blend together the catsup, fresh lime juice, salt and tabasco. Chill thoroughly. Serve on shrimp or sea-food cocktails.

James Ellison



RKO-Radio Player

MEXICAN SALAD

Line a large flat bowl with curly endive. Cover with 4 tomatoes, sliced. Peel and slice 2 medium sweet white onions and separate into rings. Arrange on tomatoes. Garnish with asparagus, radiating from center in two rows, with ripe olives in center and at intervals around the plate. Sprinkle with minced parsley and serve with:

PIQUANTE DRESSING

Mix together 1 teaspoon chili powder, 1 teaspoon sugar, ½ teaspoon salt, and ½ teaspoon mustard. Mix to a paste with ¼ cup vinegar, adding it gradually. Add ½ cup olive oil and beat thoroughly.

Leif Erikson

Paramount Player

BAKED PORK CHOPS

Obtain small lean chops, roll in flour and fry until brown on each side in a thick iron skillet. When chops are properly browned add 1 cup of cold water and place in a medium oven for about 35 minutes.

Serve with apple sauce and candied yams.

Stuart Erwin

NEST SALAD

1 head lettuce
⅓ ounce package cream cheese
2 tablespoons Roquefort cheese or
2 tablespoons pimento cheese
2 tablespoons grated carrot
2 tablespoons chopped green peppers
2 tablespoons chopped, drained tomatoes
½ teaspoon salt
⅓ teaspoon pepper
1 teaspoon chopped onion

Wash lettuce and remove core. Mix remaining ingredients and place in center of lettuce head, packing firmly into cavity. Wrap lettuce in damp cloth and chill until center is hard. In serving, slice the head crosswise so that each portion has a cheese center. Place slices on lettuce and garnish with radish roses and mayonnaise. Serves 6.

Madge Evans

MUSHROOMS SKOBELEFF

1 pound mushrooms
2 tablespoons chicken stock
½ cup thick cream
½ cup Parmesan cheese
3 tablespoons butter
Seasoning

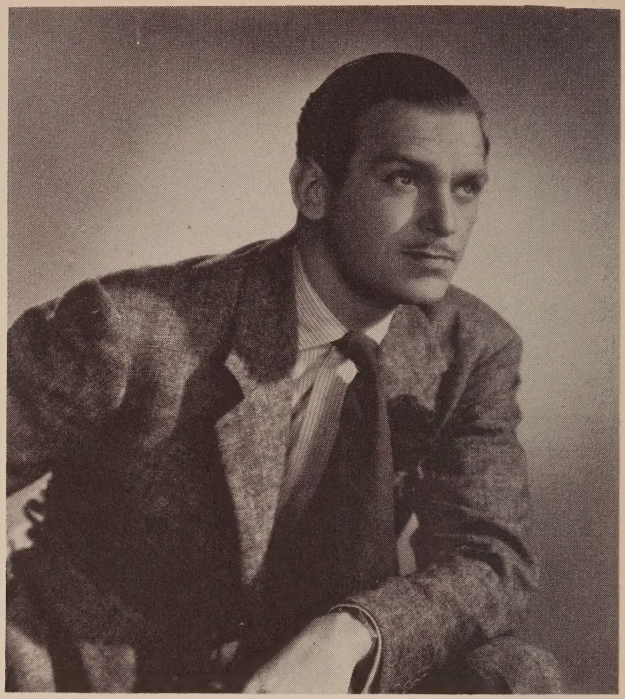
Cut the mushrooms into equal size, let them brown in butter with seasoning. Place in saucepan and cook them with the thick cream and chicken stock. Cook for 20 minutes. When the mushrooms are enveloped in cream place in a casserole dish, powder with the grated Parmesan cheese and brown until they are a good color.

SPINACH NIGNON

6 eggs
¼ pound butter
¾ pound cooked spinach, pureed
3 tablespoons cream
2 cups sauce Monnay
½ cup grated Parmesan cheese
Seasoning

Break the eggs into a bowl. Add the cream and seasoning and mix thoroughly. Pass this mixture through a sieve. Add the melted butter and spinach puree. Put in a well buttered mold and set in pan of hot water to poach in oven. When cooked turn onto a platter and pour around it sauce Monnay. Sprinkle with grated Parmesan cheese, return to the oven and brown. Serve with sauce Hollandaise in a separate bowl.

Douglas Fairbanks Jr.



STEAK AND KIDNEY PIE

3 pounds top round steak
6 lamb kidneys
⅔ cup of flour
1 tablespoon of salt
3 small onions, chopped very fine
¼ teaspoon of black pepper
¾ tablespoon worcestershire sauce

Trim all fat, veins and gristle off kidneys. Cut steak in 1-inch cubes, or larger if desired, and kidneys in small pieces. Brown thoroughly in frying pan, sprinkle with flour, add seasoning and fill frying pan with water, cover and allow to simmer for 2 hours. Then put in a deep casserole, cover with layer of puff paste which should be sealed to casserole by putting strip of paste around top of dish. Cut paste on top and bake in moderate oven until crust is golden brown.

Glenda Farrell

Warner Bros. Player

DEVIL'S FOOD CAKE

3 squares chocolate, melted
1 cup butter
2½ cups sugar
4 eggs
3¾ cups cake flour
2 teaspoons soda
2 teaspoons salt
2 cups milk
2 teaspoons vanilla

Melt chocolate and allow to stand in double boiler until needed. Cream butter and sugar thoroughly. Add well beaten eggs. Sift flour, soda and salt three times and add alternately with the milk to creamed mixture, beating well as added. Add chocolate and flavoring, beat in thoroughly and quickly. Bake in three layers in moderate oven 350° F. about 30 minutes. (This is a large cake) cut in half for medium sized one.

Put together with a plain white icing.

Edith Fellows

Columbia Player

CANDIED ORANGE PEEL

6 medium size oranges — 3⅓ cups sugar
Cold water — 1½ cups water
8 drops yellow coloring

Peel oranges, remove white pith with knife; cut the peel into fine strips with scissors, or into fan shapes with cutter. Cover with cold water; boil up quickly, drain and repeat. Cover with cold water a third time, cook until tender and drain. Combine sugar and 1½ cups water in a saucepan; bring to a full rolling boil (boil 2 to 3 minutes). Add coloring just after removing from heat. Pour over peel; cover and let stand 12 hours or over night. Drain off syrup, bring to boil. Boil 10 minutes. Pour over peel once more; let stand 24 hours. Drain off syrup, place the peel on wax paper, let stand 20 to 30 minutes, roll each strip separately in granulated sugar. Let dry 2 to 3 hours. Store in airtight container. Makes 1¼ to 1½ pounds.

(Note: Peel of 3 medium size grapefruit or 12 lemons may be candied in the same way.)

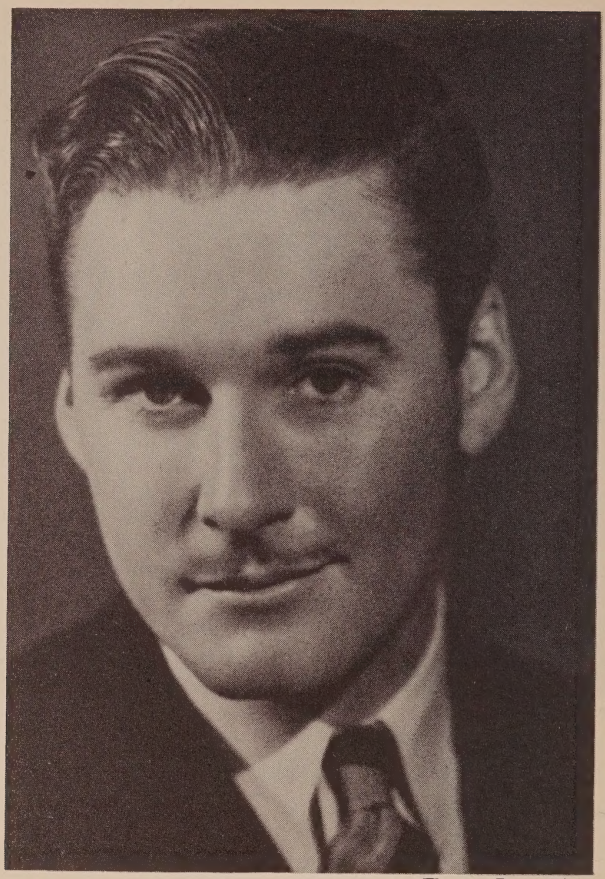
Jimmie Fidler

TAPIOCA PUDDING

⅔ cup tapioca
1 quart cold water
2⅔ cups brown sugar
1 cup chopped pecan nuts
Pinch of salt

Soak the tapioca in the cold water for 1 hour. Add the brown sugar, the chopped pecan meats, and salt. Mix well. Cook in slow oven until thick, stirring mixture every few minutes. Cool and serve with whipped cream.

Errol Flynn



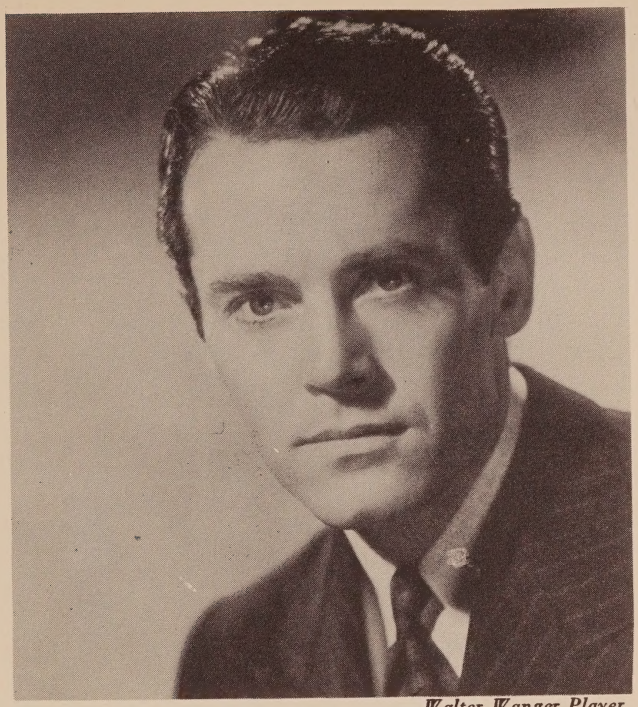
Warner Bros. Player

YORKSHIRE PUDDING

1½ pints of milk	3 eggs, well beaten
6 heaping tablespoons flour	Pinch salt

Put flour into bowl with salt, stir milk into this gradually to consistency of stiff batter; when perfectly smooth add rest of milk and eggs; beat mixture for few minutes and bake in well-greased shallow pan for 1 hour at 350° F. Cut in squares and serve with roast beef dinner.

Henry Fonda



Walter Wanger Player

PAN-BROILED HAM

Soak in cold water and wash a ½-inch slice of well cured ham. Lay it in a greased baking pan with ¼ cup of water. Cook in a hot oven until tender, basting several times. When done, put ham on a hot platter; skim off the fat from the pan, and to the dark reddish residue add ½ cup boiling water and a little pepper. Let boil up twice and pour over the ham. Serve with lye hominy.

ONION RINGS

Peel and slice thin as many portions of Bermuda onions as desired. Let stand in ice water to cover for 20 minutes. Drain and dry carefully with a cloth. Soak 10 minutes in milk which has been seasoned with salt and pepper. Dredge with sifted flour, fry in deep hot fat, being careful not to crowd in the frying pan. Drain on thick paper or cloth and serve around your favorite beefsteak.

Joan Fontaine

RKO-Radio Player

SUNSHINE CAKE

10 egg whites
1½ cups sugar
7 egg yolks
1 teaspoon lemon extract
1 cup pastry flour
⅞ teaspoon cream tartar

Sift sugar 1 to 4 times through sifter and measure. Sift flour once and measure. Beat egg whites until stiff but not dry, beat in half the sugar gradually and set aside. With same egg beater, beat yolks until thick and lemon-yellow. Beat in remaining sugar. Combine mixture. Do not beat after adding flour, to avoid breaking air bubbles.

Bake 50 minutes in moderate oven (350° F.).

Wallace Ford

GRAHAM CRACKER PIE

½ pint cream (whipped)
3 eggs (separate)
1 cup sugar
14 graham crackers
1 teaspoon baking powder
1 teaspoon vanilla
½ teaspoon salt
½ cup pecan nut meats, cut fine

Roll graham crackers fine. Add sugar, salt, baking powder, vanilla and nuts. Mix thoroughly. Add egg yolks and mix. Add stiffly beaten egg whites and stir until thoroughly mixed. Pour into a well buttered and floured pie pan and bake in a moderate oven 30 minutes. Cool, then cut into 6 wedged shaped pieces and top with whipped cream.

Norman Foster

CUSTARD ICE CREAM

1 quart milk
2 eggs, separate
1 cup sugar
1 package gelatine
1 teaspoon vanilla
¼ teaspoon salt

Put in double boiler 3 cups of milk, egg yolks, sugar and salt. Put remaining milk in a bowl, add gelatine, mix well, and add to hot custard. Stir 5 minutes. Cool and add flavoring, put in freezer and freeze partially stiff, add stiffly beaten egg whites and return to freezer and continue to freeze same. This may be frozen in a refrigerator.

Preston Foster

PIG'S KNUCKLE

Wash and clean a pig's knuckle. Boil it in salted water until meat and skin separate from the bones. Let water cook down to almost nothing and use what is left. Remove bones carefully and thoroughly and chop meat and skin rather fine with a hard-cooked egg and boiled potato, both still warm. Turn out on dinner plate and pour over all a well seasoned white sance with grated cheese added. A few drops of vinegar may be used over the meat mixture before applying the white sauce.

Note: The above recipe was handed down to Mr. Preston Foster by his father.

Kay Francis

AVOCADO CANAPES

You will need:

Ripe avocados
Salt, pepper, worcestershire sauce
Onion juice, mayonnaise, stuffed green olives
Very crisp crackers

Remove peelings from avocados and mash meat to a paste, adding seasonings and about ½ teaspoon mayonnaise per avocado. Spread on crackers and place slice of olive on top to garnish.

Clark Gable

Metro-Goldwyn-Mayer Player

BEEF BARBECUE

4 pounds beef
2 cups white wine
1 cup water
1 cup butter
1 cup onion juice
2 tablespoons hot sauce
1 tablespoon cayenne pepper
1 tablespoon lard
Salt and pepper to taste

Mix wine, water, butter, hot sauce, onion juice, cayenne pepper, lard, salt and pepper and in this dip meat every half hour. Place over hot wood or coal fire without smoke until cooked, dipping in sauce at the stated intervals. When sufficiently done place in covered pan and keep warm in remaining sauce.

John Garfield

Warner Bros. Player

ITALIAN SPAGHETTI SAUCE

2 tablespoons butter
2 tablespoons olive oil
2 small onions, chopped
2 cloves garlic, minced
2 tablespoons parsley, minced
1 cup minced raw carrot
1 cup minced celery
½ pound fresh mushrooms, sliced
¼ teaspoon ground cloves
¼ teaspoon ground cinnamon
½ teaspoon salt
¼ teaspoon pepper
1 cup raw, coarsely-cut chicken livers (calves' may be used)
3 tablespoons Italian tomato paste
2 cups stock (or water)
2 cups canned tomatoes

Combine in saucepan the butter and olive oil. When bubbling, add onion, garlic. Cook 1 minute and add parsley, carrot, celery, mushrooms, cloves, cinnamon, salt, pepper and chicken livers. Cook and stir 5 minutes; add tomato paste, tomatoes, and stock or water. Bring to boil, simmer gently 1 hour or until thick. Serve with regular boiled spaghetti.

Helen Gahagan

FRIED EGGS ON TOAST WITH CHEESE

Take medium slices of white bread and trim off the crusts. Toast until a very faint golden brown. Remove from oven. Have already prepared sharp or American cheese mixed with butter until soft enough to spread and season with worcestershire sauce to your liking. Spread cheese on toast and place wafer-thin slices of bacon on top of toast. Broil in oven until toast is cooked. Remove from oven, place a fried egg on each piece of toast and serve.

William Gargan

PARMESAN VEAL

Slice of veal cut 1-inch thick
1 cup grated Parmesan cheese
Bread crumbs
Beaten egg
Salt and pepper
¼ cup cooking wine
½ cup water
Potatoes

Place the veal on a cutting board and pound it with the dull side of a knife or saucer, at the same time adding grated cheese; then turn it over and treat the other side in the same way. The veal should be pounded until it is almost double in size. Season, dip in crumbs, then in egg, then in crumbs again. Brown in butter. Add water and wine. Place potatoes, cut in pieces the size of a walnut, over the veal. Cover and cook on high heat until steaming, then cook on low heat for 20 minutes. Serve garnished with parsley and radish roses.

Judy Garland

Metro-Goldwyn-Mayer Player

KISS PIE

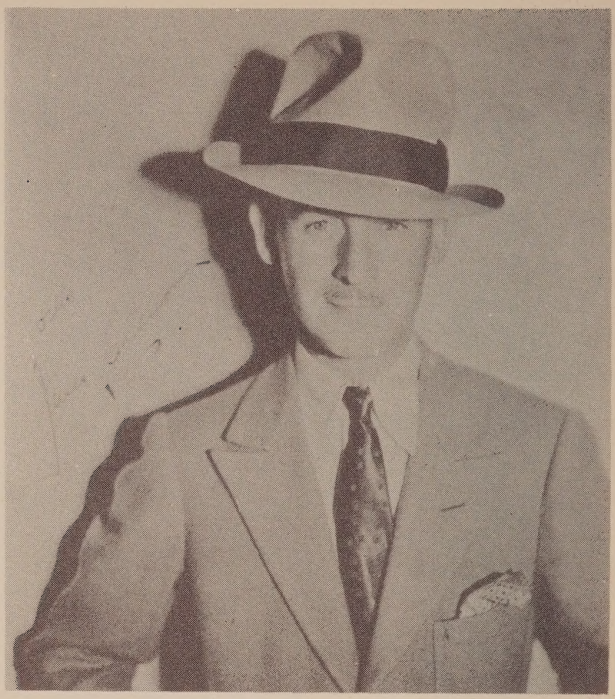
3 egg whites
1 cup sugar
1 teaspoon vinegar
1 teaspoon vanilla
Pinch of salt

Beat egg whites until very stiff, add sugar and vanilla, vinegar and salt and continue beating until it stands in points.

Bake very slowly (300° F.) for 1 hour.

Serve with fresh fruit and whipped cream.

James Gleason



OX-TAIL AND SPAGHETTI

2 ox-tails
4 carrots
2 onions
Spaghetti
Small bunch turnips
Bag of allspice
Few whole peppers
Few bay leaves
Few cloves
Salt and pepper to taste

Wash ox-tails thoroughly after chopping them in segments. Dry on clean towel, dip heavily in flour and fry until they are almost black over a hot fire. Put into deep kettle, add vegetables, spices and cover with cold water. Let the mixture boil slowly for 12 hours, keeping same covered with water which should boil down to a rich stock consistency. Remove meat and vegetables, strain the stock into a bowl, set aside over night to cool. Next morning remove fat. Boil spaghetti until done, then add stock, 1 can of tomatoes and cook slowly 2 hours in a double boiler. Put meat into a double boiler with small amount of water, cook 2 hours. Remove, arrange meat on hot platter in a circle, put spaghetti in center and sprinkle grated cheese over all and serve.

Lucile Gleason

LACE COOKIES

2 eggs, well beaten
1 cup sugar
½ cup melted butter
3½ cups rolled oats
½ cup sifted flour
2 level teaspoons baking powder

Mix ingredients in order and stir. Grease flat pans or cookie sheets and drop mixture from spoon. Bake in slow oven (325° F.) until done. Mixture should be dropped in half teaspoons at a time.

Russell Gleason

CHILI BEANS

1 pound chili beans
1 tablespoon baking soda
2 Spanish onions, sliced
3 cloves of garlic
8 chili peppers
½ teaspoon chili powder
½ pound ground round steak
1 can tomatoes

Soak the beans over night—next morning, drain and bring to a boil. Add the baking soda, put through colander—rinse thoroughly.

Saute onions, garlic, meat in saucepan, and when thoroughly sauted, add beans, then pour boiling water to cover on them, and add 1 can tomatoes; salt to taste.

Simmer for 8 hours.

Leo B. Gorcey

Warner Bros. Player

THIRST CONQUEROR

Half a lemon
Shot of vanilla
Chipped ice and charged water

Combine these into a punch by adding a dose of grapefruit juice and a slice of orange squeezed and left in the glass. For those who drink gin a finger or two of some will not detract from the taste of the concoction.

Betty Grable

Paramount Player

VEAL ROLL WITH SAUSAGE

2 pounds veal, cut in ¼-inch slices
Salt and pepper
2 teaspoons onion, chopped fine
½ pound sausage
1 tablespoon butter
1½ cups bread crumbs
Milk
2 tablespoons fat
1 can mushroom soup

Wipe each piece of veal and cuit in pieces about 2x4 inches thick. Spread each piece with the sausage which has been mixed with onion (browned in the butter), bread crumbs, moistened with milk. Roll and fasten with toothpicks. Cover entirely with flour, sprinkle with salt and pepper, and brown in a skillet with the fat. Add cream of mushroom soup; cover and cook in a moderate oven about 25 minutes.

Cary Grant

Columbia Player

CRAB LOUIE SANDWICH

1 cup flaked crabmeat
½ cup finely sliced celery
½ teaspoon onion juice
Louie dressing
1 tablespoon lemon juice
12 thin slices bread
6 lettuce leaves

Lightly toss together crabmeat, celery, onion juice and lemon juice. Remove crusts from bread; cut diagonally; arrange 2 pieces on plate; cover each with lettuce leaf; add crab mixture; and top with bread. Serve Louie dressing in separate bowl. Garnish with lettuce, olives, pickle fan, hard-cooked eggs, celery curls, or small pickled beets. Makes 6 sandwiches.

Louie Dressing is made as follows:

1 cup mayonnaise
12 finely chopped stuffed olives
⅓ cup finely sliced celery
2 tablespoons pickle relish or corn relish
12 tablespoons chili sauce
½ teaspoon worcestershire sauce

Thoroughly mix all ingredients, serve.

Bonita Granville

Warner Bros. Player

GINGERBREAD

½ cup sugar
½ cup butter and lard mixed
1 egg
1 cup molasses
2½ cups sifted flour
1½ teaspoon soda
1 teaspoon cinnamon
1 teaspoon ginger
½ teaspoon cloves
½ teaspoon salt
1 cup hot water

Cream sugar and shortening, add beaten egg, molasses and dry ingredients which have been beaten together. Add hot water and beat until smooth. Bake in greased shallow pan 35 minutes in moderate oven (325° to 350° F.).

Nan Grey

Columbia Player

SHOESTRING SWEET POTATOES

3 medium-size sweet potatoes
¾ cup shortening
1 teaspoon salt
3 tablespoons brown sugar
½ teaspoon cinnamon

Wash potatoes; peel, slice lengthwise; and cut into ½-inch widths. Melt shortening in drip pan. When hot enough to brown 1-inch cube of bread in 30 seconds, add the potatoes. Sprinkle with salt. Brown 10 to 12 minutes, turning frequently, in very hot oven (550° F.). Remove from oven; drain off shortening; and sprinkle with brown sugar and cinnamon. Return to very hot oven 1 to 2 minutes to glaze. Serves 6.

Tito Guizar

Paramount Player

CHICKEN WITH RICE

1 frying chicken—
3½ to 4 pounds
⅓ large can tomatoes,
solid pack
¾ pound rice (large grain)
¾ can mushrooms
¾ can peas
3 tablespoons of olive oil
⅓ medium onion

Chop onion and fry to golden brown, add tomatoes and simmer until all juice has evaporated, leaving it a paste-like consistency. While tomatoes simmer disjoint chicken and fry slowly to golden brown. Wash 2 cups of rice thoroughly and let water drain. Heat 3 tablespoons olive oil in skillet and pour in 1 cup of washed rice. Stir rice constantly until grains separate. Repeat operation with remaining rice using same quantity of oil. Run cold water through mushrooms and chop in quarters. Run cold water through peas. Place all ingredients in large kettle, add 4 cups water, stir, adding salt to taste. Place over open flame and bring to boiling point. Cover kettle with tight lid and place in heated slow oven. Cook between 20 and 25 minutes. After rice is cooked cover top of ingredients with pimentos. Replace lid, let set until ready to serve. Do not let set more than 10 minutes.

Sigrid Gurie

CREAM CHEESE COOKIES

½ pound cream cheese
½ pound butter
¾ cup sugar
3 cups flour sifted with
1 teaspoon baking powder
1 teaspoon vanilla extract
Pinch of salt

Mix all ingredients well together and place in ice box or refrigerator over night, then next day roll out the dough very thin into strips about 3 inches square, sprinkle ground nuts, sugar, cinnamon or spread jelly on these squares, then roll same up like a jelly roll and pinch the ends together, brush the tops with a little milk or the yolk of an egg and bake in a fairly hot oven (400° F.) until they are light brown.

ALMOND TORTE

6 eggs, separate
6 tablespoons sugar
3 level tablespoons flour
¼ pound ground almonds
1 tablespoon ground bread crumbs, juice of 1 lemon

Beat egg whites until stiff and light. In a separate mixing bowl beat the yolks of the eggs, adding gradually the sugar, the ground almonds, sifted flour, lemon juice and last the beaten egg whites. Bake in a moderate oven 325° F. Leave cake in oven to cool before removing from pan.

Jack Haley

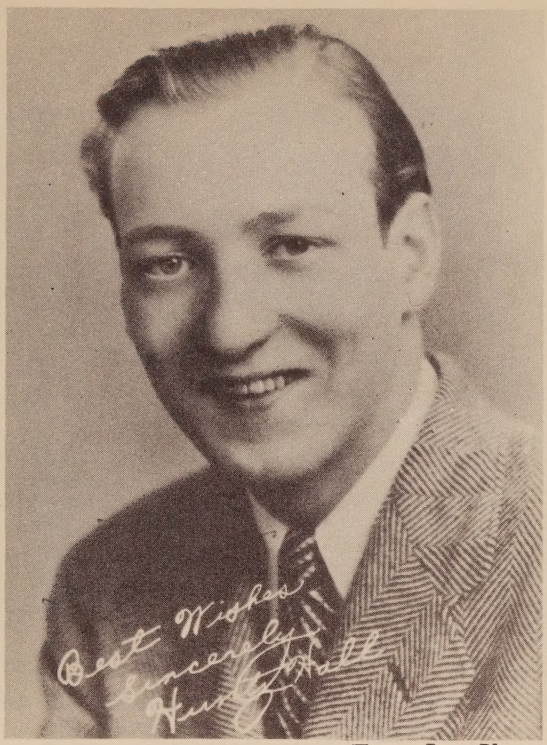
20th Century-Fox Player

SHRIMP AND SQUASH CASSEROLE

- 1½ cups boiled summer squash, diced
- 2 cups milk
- 2 eggs, beaten
- 1 teaspoon butter
- ½ can No. 1 size, shrimps. Cut in small pieces.
- Salt and pepper to taste.

Combine beaten eggs and milk and butter, add squash and shrimp. Season to taste. Put in casserole dish and bake in moderate oven, 350° F., until firm.

Huntz Hall



Warner Bros. Player

APPLE CRISP

4 apples	1 teaspoon lemon juice
1 teaspoon cinnamon	½ cup water
¼ teaspoon nutmeg	1 cup granulated sugar
½ cup butter	¾ cup flour

Peel and slice the apples, place in layers in a buttered casserole dish, sprinkle with spices, add water with the lemon juice and pour over the apples. Work together the sugar, sifted flour and butter until it is crumbly, spread over the apples and bake uncovered until apples are tender and light brown in a moderate oven (350° F.). Serve warm.

Jon Hall

TAHITIAN SHRIMP CURRY WITH BAKED BANANAS

2 pounds fresh (raw) shrimps
2 large onions
1 cup water
1 cup cream (preferably cocoanut cream)
8 green tipped bananas
2 cloves garlic
½ lemon, sliced
2 tablespoons flour
2 tablespoons curry
⅛ pound butter
Handful parsley
Dash pepper
Scant teaspoon salt

Pour boiling water over shrimps, add 1 onion, garlic, sliced. Add parsley, lemon. Let stand 10 minutes. This freshens the shrimps from possible ice box odor. Drain shrimps, peel, cut in half lengthwise, clean well in fresh water. Drain on clean dish towel until dry. Put butter in large skillet, when hot add 1 finely chopped onion, garlic, cook until light golden; add shrimps, salt, pepper, saute for 3 minutes. Add curry, flour, stir with wooden spoon for another 3 minutes, add water, cook 15 minutes over low flame. Five minutes before serving add cream, stir well. Serve with steamed rice. Serves 4.

Baked Bananas: Put bananas with skin on in pot of boiling water, cover. Boil gently 7 minutes, remove one by one, let drain, cool, then skin bananas, lay in a flat pan. Mix in a cup; 1 tablespoon sugar, juice 1 lemon, 2 tablespoons melted butter, pour over bananas. Bake slowly in broiler until brown.

Porter Hall

POT ROAST WITH GRAVY

Have your butcher cut a 3 or 3½-pound chuck roast, removing bone. Then have butcher tie it up with strips of salt pork around all the sides, flour well and sprinkle with salt, pepper and paprika.

Brown well in a heavy skillet or dutch oven, using bacon grease or shortening. When meat is nicely browned on all sides pour worcestershire sauce and A-1 sauce over the top. Add two medium sized onions, ¼ cup water and cover tightly with heavy lid and put in oven. Cook in a very slow oven for about 3 hours and every 30 to 45 minutes baste with the juice in the pan.

When roast is almost done add 5 or 6 carrots cut in quarters lengthwise, and enough potatoes for your meal and cook until vegetables are tender. Remove roast and vegetables to a platter, add 2 tablespoons flour to juice in pan, being sure there is no fire under the pan when adding the flour. Mix flour well with the fat, then put over fire and when it bubbles up add a cup of water or more until you have the right consistency of the gravy. Serve immediately.

Billy Halop

Warner Bros. Player

FILLED GREEN PEPPERS

6 green peppers
1 egg
1 pound ground round steak
1 small can tomato sauce
¾ cup rice
1 tablespoon fat or shortening
Salt, and dash of poultry seasoning
1 large onion

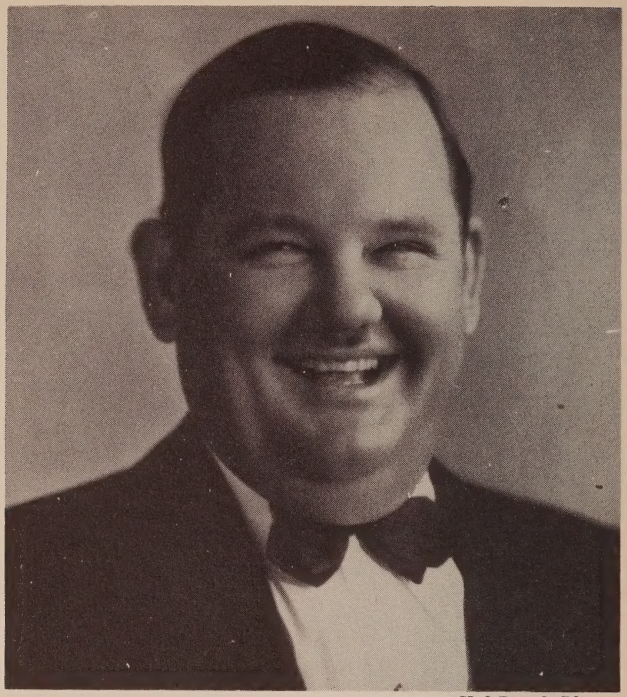
Cut the stem ends of the peppers and remove the seeds, wash well, then fill with the stuffing prepared as follows: Cook rice in salt water until soft and flaky, strain off the water and mix with the fresh ground round steak, minced onion, beaten egg, salt and poultry seasoning to taste. Place in pot of melted fat or shortening, pour can of tomato sauce over same adding enough water to cover them and let simmer over a small fire for about an hour or until peppers are tender. Serve with boiled or baked potatoes and a fresh garden salad.

Hope Hampton

CHICKEN SAUTE

Disjoint a young frying chicken. Saute until browned in butter on stove. Season well and let simmer slowly. When almost done (20 minutes) add slices of fresh mushrooms, truffles, fresh skinned tomatoes and sliced ripe olives. Let simmer and cook 5 minutes. Then pour into a preheated chaffing dish; adding 2 ounces sherry per portion, or per half chicken. Serve with bed of wild or plain cooked rice.

Oliver Hardy



Hal Roach Player

SPAGHETTI WITH TOMATO SAUCE

Cook spaghetti 15 minutes and drain with cold water. Serve with tomato sauce prepared as follows:

1 pound fresh ground beef
2 finely chopped medium onions
¼ teaspoon cayenne
½ cup vegetable oil
½ small garlic clove (to be removed when sauce is cooked)
½ teaspoon pepper
1 teaspoon salt
1 can tomato juice

Mould the ground beef into small balls and cook with the above ingredients over a slow fire from 2 to 2½ hours, until meat is tender, then add the hot cooked spaghetti to same; having cooked the spaghetti just before the tomato sauce was ready to be served.

Louis Hayward

NEPTUNE NEWBURG

4 tablespoons butter
3 tablespoons flour
¼ cup milk
½ cup table cream or coffee cream
4 hard boiled eggs
1 cup flaked shrimps
1 cup flaked crab meat
2 tablespoons lemon juice
½ teaspoon salt
⅛ teaspoon white pepper
3 egg yolks (beaten)

Melt the butter, blend in the flour, gradually add milk and cream, stirring constantly. Cook about 15 minutes, or until same is thickened, stirring occasionally. Add chopped eggs, shrimps and crab meat mixed with the lemon juice. Heat thoroughly, add salt and pepper. Before serving add the well beaten egg yolks and cook for 2 minutes longer.

This may be prepared in a chafing dish, or saucepan. Serves 8.

Rita Hayworth

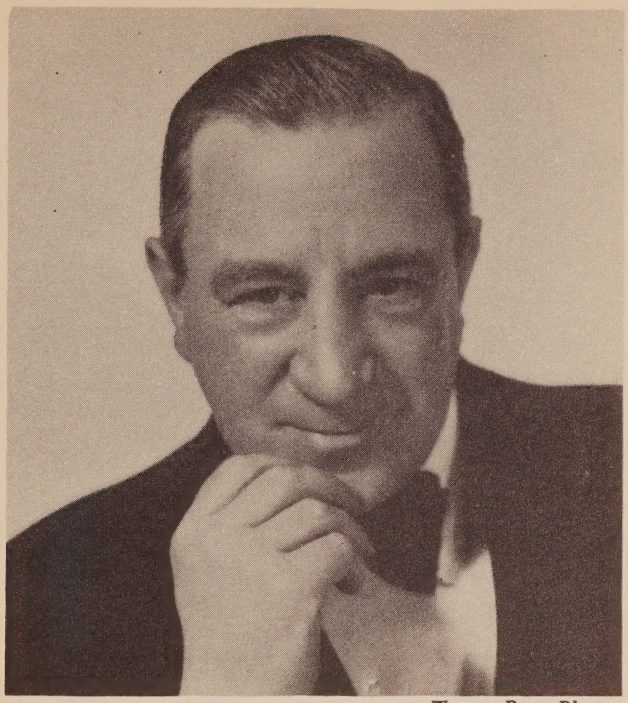
Columbia Player

ANGEL FOOD CAKE

1 cup flour	1 teaspoon salt
1½ cups sugar	1 teaspoon cream-tartar
1½ cups egg whites	1 teaspoon vanilla

Sift flour; measure; and sift again 4 times with half the sugar. Beat egg whites with wire whip until foamy; sprinkle salt and cream of tartar over surface; and continue beating until egg whites are stiff but not dry. Add remaining sugar 1 tablespoon at a time, folding with large spoon after each addition. Add flavoring. Add flour mixture, 2 tablespoons at a time, folding after each addition to prevent breaking down egg whites. Bake in ungreased 9-inch tube pan about 1 hour and 10 minutes, or until done, in a moderately slow oven (325° F.). Invert and cool cake in pan; remove. Serves 12 to 16.

Hugh Herbert



Warner Bros. Player

SUEY A LA HERBERT

2 cups cold pork
3 cups chopped celery
3 cups cooked rice
3 cups chopped onions

Brown in separate frying pans in bacon drippins until tender.

Add 1 can mushrooms, 2 bouillon cubs dissolved in hot water, 1 can chicken broth.

Season to taste, mix and place in greased pan and bake 35 to 40 minutes.

Jean Hersholt

20th Century-Fox Player

MOCK TURTLE

Calf's Head
1 small bunch of celery
3 carrots
1 bunch green onions
2 large brown onions
¼ pound butter
2 heaping tablespoons flour
1½ cups brown sherry

Soak the calf's head in cold water for a couple of hours, to draw blood out. Then cook the head in enough water to cover, add celery, carrots, green onions. Cook until meat falls from bone; remove meat and tongue from head.

Make a sauce from soup stock of the head. Slice the 2 large brown onions, fry in a quarter pound of butter. When onions are a light brown add the flour. When golden brown, add soup a little at a time until the sauce is thickening, then add the brown sherry to make the sauce a nice brown, salt to taste. Add meat, tongue cut in small pieces. Cook slowly in sauce for 30 minutes before serving. Add meat and fish balls. (Recipes as follow.) Garnish with hard boiled eggs, cut in quarters. Serve.

FISH BALLS

1½ pounds northern halibut, ground fine
1 egg
1 tablespoon flour
2 tablespoons melted butter
½ small onion grated
¾ cup milk

Mix well. Make half of fish mixture into small cakes with a teaspoon and fry until light brown in butter. Make the other half portion into similar balls and boil in water.

MEAT CAKES

1 pound round steak, ground
1 egg
1 tablespoon flour
Salt and pepper to taste
½ cup water
¼ cup cream

Shape cakes with a teaspoon and fry in butter.

Note: This is a Danish Recipe and is a favorite of Mr. Hersholt!

Jack Holt

Columbia Player

GUY'S SPECIAL (Pancakes)

3 ggs, separate
¾ cup prepared pancake flour
¾ cup coffee cream or table cream
1 tablespoon melted butter

Beat egg yolks thick and lemon-colored. Add flour; mix. Add cream gradually, beating well after each addition. Add butter; combine thoroughly. Beat egg whites until stiff but not dry; fold into yolk mixture. Fry on lightly greased griddle or heavy frying pan. Makes 12 medium-sized cakes. Serves 6.

Jim Holt

Walter Wanger Player

FRENCH FRIED CHICKEN SANDWICH

Make 8 chicken sandwiches, using chicken with mayonnaise.

Dip in egg batter made by beating 4 eggs with ⅓ cup table cream or coffee cream and ¼ teaspoon salt. Fry in a generous amount of hot melted shortening in a heavy frying pan until golden brown, turning once. Place on heated serving plates; cut in half diagonally. Top with melted cheese or thick creamy cheese sauce and serve immediately. This will serve 8.

Bob Hope

Paramount Player

ROAST HAM WITH CIDER SAUCE

Soak a 12-pound ham several hours or over night in cold water to cover. Wash thoroughly, scrape and trim off hard skin near end of bone. Place in a kettle with ½ cup of sliced onions and ½ cup of carrots, 2 sprigs parsley, ½ bay leaf, 4 cloves and 5 peppercorns. Cover with cold water, bring slowly to boiling point and let simmer until tender.

After 2 hours of cooking, add 1 quart cider. Allow ham to cool in liquor. Then remove from liquor, take off skin, sprinkle with sugar and fine bread crumbs. Put dashes of paprika over ham, about every 2 inches and insert a clove in center of each dash. Bake 1 hour in a slow oven. Serve hot with cider sauce.

CIDER SAUCE

3 tablespoons butter
4 tablespoons flour
2 cups ham liquor
4 tablespoons cider
Pepper and salt

Melt butter, add flour, pour on hot ham liquor gradually, while stirring constantly. Bring to boiling point and add cider, salt and pepper to taste. Pour over ham and serve.

Edward Everett Horton

CUP CAKES WITH FRUIT AND CREAM

Two plain cup cakes about two days old and not too sweet. Cut in half, place in a bowl, cover with fresh strawberries or raspberries or blueberries or peaches. Add copious amounts of good thick cream.

This is delicious but be sure the cup cakes are plain and not too sweet in order to get the right effect with the fruit.

Rochelle Hudson

ORANGE CHIFFON PIE

1½ tablespoons gelatine
1 cup cold water
½ cup sugar
1 cup orange juice
2 tablespoons lemon juice
2 egg whites
1 cup whipping cream
Baked pastry shell
Orange sections

Soften gelatine in ¼ cup of the water. Boil remaining water and sugar, add gelatine and dissolve. Cool. Add orange and lemon juice and chill. When it begins to thicken, whip until light. Fold in stiffly beaten egg whites, and then the whipping cream. Turn into pastry shell and chill. Serve decorated with orange sections.

SUMMER SALAD

Shredded cabbage, shredded pineapple, diced cucumber, strips of pimento and a little vinegar combined with lime flavored gelatine. Chill in molds. Serve on lettuce leaf, add mayonnaise or serve plain.

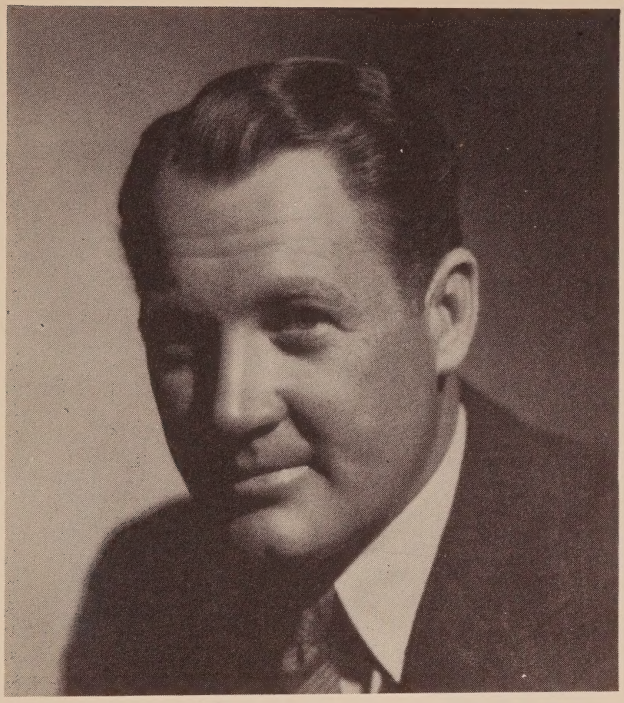
Marsha Hunt

CHOCOLATE INDIANS

¾ cup sifted cake flour
⅓ cup butter or shortening
2 squares unsweetened melted chocolate
2 eggs, well beaten
½ cup chopped walnut meats
½ teaspoon baking powder
1 cup sugar
1 teaspoon vanilla

Sift flour once, measure, add baking powder and sift again: Combine sugar and eggs, add the melted chocolate that was well blended with the butter, beating thoroughly together, then flour and baking powder that was sifted, then add vanilla and nuts. Pour into greased pan 8x8x2 inches and bake in moderate oven (350° F.) 35 minutes. Cut into squares before removing from pan. Makes 24 cookies. One additional egg and ½ cup dates, seeded and finely cut; may be added to mixture if desired.

Ian Hunter



ENGLISH YORKSHIRE PUDDING

1 cup flour
¼ teaspoon salt
½ cup canned milk diluted with
½ cup water
4 eggs, well beaten

Yorshire pudding is served with roast beef.

Forty-five minutes before roast is done, pudding should be prepared. Mix flour, salt, add milk, eggs well beaten. Beat entire mixture vigorously for several minutes with a rotary beater or electric mixer. Remove roast beef from pan in which it has been roasting. Pour into a saucepan enough fat for gravy. Leave remaining fat in roasting pan, running fat well up on sides of pan to grease it. Pour batter into the pan about ½-inch thickness. Put roast beef on rack over pudding so that it will continue cooking and the juice will drip down on pudding. Bake 15 minutes at 425° F., then reduce to 375° F. Continue baking for 30 minutes. Make gravy. Yorkshire pudding puffs up like popovers and must be served immediately. Cut in squares for serving. If preferred, bake in greased, hissing hot iron gem or muffin pans. Yorkshire pudding to be good must be beaten well. Lightness depends on air beaten into it.

Lois January

CURRY OF VEAL WITH RICE

- 1½ pounds veal from leg or shoulder, cut in pieces for serving
- 1 large onion, sliced
- 2 tablespoons butter or fat
- 1½ teaspoons lemon juice
- 1½ teaspoons curry powder
- 2 cups strained tomato juice

Place butter or fat in skillet; when hot, add sliced onion; brown lightly, add meat, then pour the lemon juice and curry powder over the meat and cover tightly.

Cook 10 to 15 minutes. Then add the strained tomato juice, season to taste. Cover and simmer until meat is well done, add water if needed. Serve on platter with cooked rice.

Allen Jenkins

Warner Bros. Player

RHUBARB STRUDEL

5 cups corn flakes
½ teaspoon grated orange peel
2 tablespoons orange juice
2½ cups diced rhubarb
1⅓ cups sugar

Put a layer of corn flakes in a buttered casserole. Add a layer of rhubarb, half the sugar and half the orange peel. Add another layer of corn flakes and rhubarb. Season with the remainder of sugar, orange peel and juice. Sprinkle with corn flakes, dot with butter and bake at 375° F. for 35 minutes in a covered casserole. Serve cold with cream.

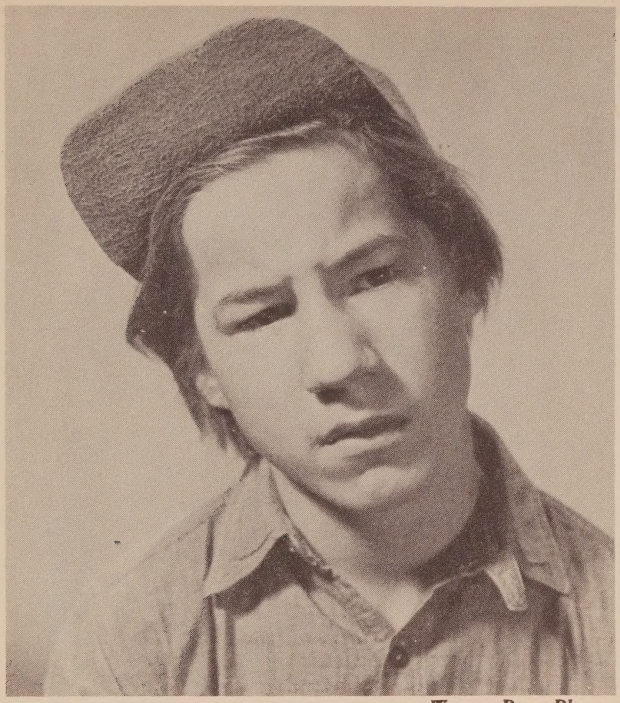
Helen Jepson

DOMESTIC RABBIT COOKED IN WINE

Take a young rabbit and cut it up, place in a jar. Add herbs and onions, cover the rabbit with red or white sour wine (I preferably use red)—it must be a dry wine. Put in the ice box or refrigerator for 24 hours. Take the rabbit out and brown it nicely, add the wine and cook slowly. You will find this gives the rabbit a delicious flavor.

Domestic rabbits fried as broilers or roasted as chickens are delicious.

Bobby Jordon



Warner Bros. Player

COCOANUT CREAM FUDGE

¾ cup cocoanut, shredded
½ cup milk
1 tablespoon butter
1¾ cups sugar, brown preferred
1 teaspoon vanilla

Boil the sugar and milk for 15 minutes over a small flame, stirring constantly until it thickens, then remove and beat until cool, adding the cocoanut and butter as you beat same and last, add the vanilla. Pour onto buttered plate and cut in squares when cool. For chocolate with this add 4 or 5 tablespoons grated chocolate or 2 tablespoons of cocoa.

Patsy Kelly

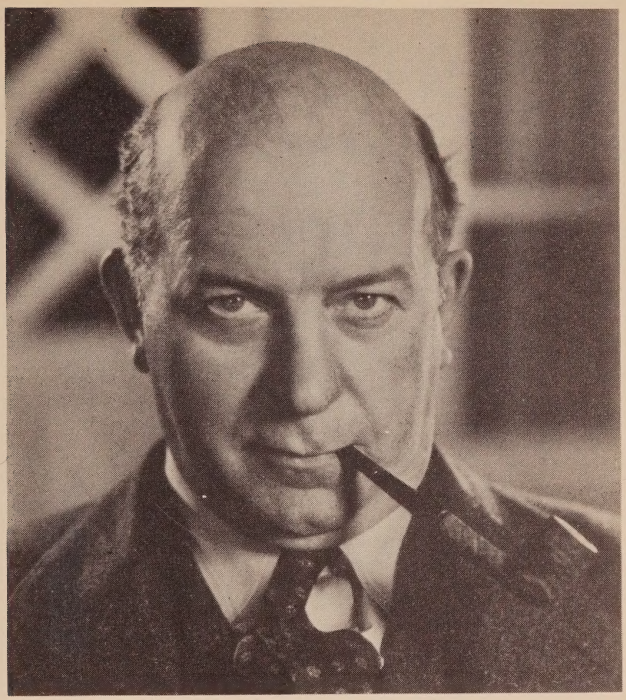
Hal Roach Player

FRESH FRUIT COMPOTE WITH SHERRY

3 slices fresh pineapple, cut small
1 basket fresh berries
2 medium sliced peaches or 4 apricots
1 large orange with sections skinned

Ice fruit until very cold, cover with 3 level tablespoons sugar and pour a glass of sherry over same and serve. Be sure the fruit is ice cold when serving.

Edgar Kennedy



YORKSHIRE PUDDING

(To be served with Roast Beef)

1 cup milk	2 eggs
½ cup flour	¼ teaspoon salt

Mix flour and salt. Add milk gradually to form smooth paste. Beat eggs about 2 minutes and add to mixture. *Beat thoroughly.* Let stand in front of open window 1 hour for air bubbles to form. Then beat again for 10 minutes. Have roasting pan ready with hot drippings from roast. Cover bottom of pan ½ inch deep with mixture, bake in a very hot oven 10 minutes. Turn down fire, bake another ten minutes. (Should bake 20 minutes altogether.) Cut in squares and serve immediately.

NOTE: This recipe comes from England, and the important items to consider are, letting batter stand 1 hour in window; beating; and the baking. A shallow pan may be used if roasting pan is not available.

Evalyn Knapp

SALMON LOAF A LA CIELITO LINDO

1 tablespoon gelatine
2 tablespoons cold water
¾ cup milk
1½ tablespoons butter
2 teaspoons sugar
1 teaspoon salt
½ tablespoon flour
A pinch of mustard
A pinch of cayenne pepper
2 egg yolks
¼ cup vinegar
1 can salmon

Soak gelatine in the 2 tablespoons of cold water.

Heat milk in double boiler.

Mix together the sugar, salt, flour, mustard and cayenne pepper and add the slightly beaten egg yolks and melted butter. Add to this a little of the scalded milk and mix well; then pour all the mixture into the rest of the milk. Stir constantly in the double boiler, cooking it until it thickens. When thick, add the vinegar and the gelatine. Last of all, add the salmon which has been flaked. Pour into mold and chill thoroughly.

Otto Kruger

KRUGER'S MEAT BALLS

1½ pounds ground meat (top sirloin)
1 onion, grated
4 slices of bread soaked in water and then the water squeezed out
1 teaspoon prepared mustard
2 tablespoons catsup
2 eggs, beaten
Salt and pepper to taste
A dash of milk

Mix above well, folding the ingredients into the meat; form into balls and fry in butter. Serve with a cream sauce made by adding flour to the left-over grease in the pan, and adding milk to consistency desired.

Dorothy Lamour

Paramount Player

STRAWBERRY ICE CREAM

2 cups sugar 1 quart ripe strawberries

1 quart fresh thick cream

Mix one cupful of sugar with the ripe strawberries, let stand half a day, then mash and strain them through a coarse towel. Add to the juice the other cup of sugar and when dissolved beat in a quart of fresh thick cream. All conditions being perfect, freezing should be effected in from 8 to 15 minutes.

Lola Lane

FRUIT COCKTAIL

Diced grapefruit.
Black and white cherries.
Raspberries.
Cover with brown sugar and chill thoroughly.
Serve in frosted glasses.

Priscilla Lane

Warner Bros. Player

BUTTERSCOTCH ICE BOX COOKIES

1 cup shortening
2 eggs, unbeaten
1 teaspoon vanilla
2 cups brown sugar
1 cups nut meats, chopped fine
3 cups pastry flour
1 teaspoon baking powder
1 teaspoon salt
½ teaspoon soda

Cream shortening and sugar thoroughly. Add eggs, nuts and vanilla. Sift dry ingredients together and work into first mixture. Turn onto floured board, make into rolls and set in ice box over night. Slice and bake on buttered cookie sheet.

Rosemary Lane

Warner Bros. Player

PICKLED BEET SALAD

To one package of cherry jello, dissolved in one pint of boiling water, add 1 cup chopped pickled beets and ¼ cup broken walnuts.

Mold until firm and serve in nests of shredded lettuce with mayonnaise thinned with whipped cream.

Dixie Lee

FRESH PEA SOUFFLE

2 cups puree of peas
4 eggs (beaten separately)
½ cup cracker meal
½ cup grated Parmesan cheese
Salt and pepper to taste

Bake in a casserole; set in a pan of water for 30 minutes in a moderate oven 350° F.

Andrea Leeds

Samuel Goldwyn Player

FRENCH STRAWBERRY PIE

Pie Crust

1 cup pastry flour
3 tablespoons ice water
⅓ cup shortening
½ teaspoon salt

Sift flour before measuring. Then sift flour, salt together twice. Cut in shortening with a pastry blender until mixture is size of peas. Sprinkle the ice water in the blended mixture little at a time. Then gather the dough lightly together with the fingers. As soon as it will hold together, roll on a floured board, place dough in a pie tin and flute up the edges, prick well with a fork to prevent puffing. Chill in ice box for 15 minutes and bake for 12 minutes at 500° F.

Filling

2 boxes strawberries
3 tablespoons cornstarch
1 cup granulated sugar
1 cup whipping cream
1 package cream cheese

Thin the cheese with a small amount of cream until you can spread it evenly over the cooked and cooled pie shell. Wash and drain berries. Pick out about 20 of the nicest berries and stick them upright in the cheese. Mash the remaining berries, strain out all the juice; spread the mashed pulp between the large berries in the pie shell. Add sugar, cornstarch to the juice, bring to a boil, cooking very slowly for 10 minutes, stirring constantly. Cool, then pour over uncooked berries in the pie shell. Place the pie in the ice box until thoroughly chilled and set. Decorate the pie with whipped cream just before serving.

Margaret Lindsay

Warner Bros. Player

SALAD PLATE LUNCHEON MENU

Use large-sized plates upon which arrange courses.

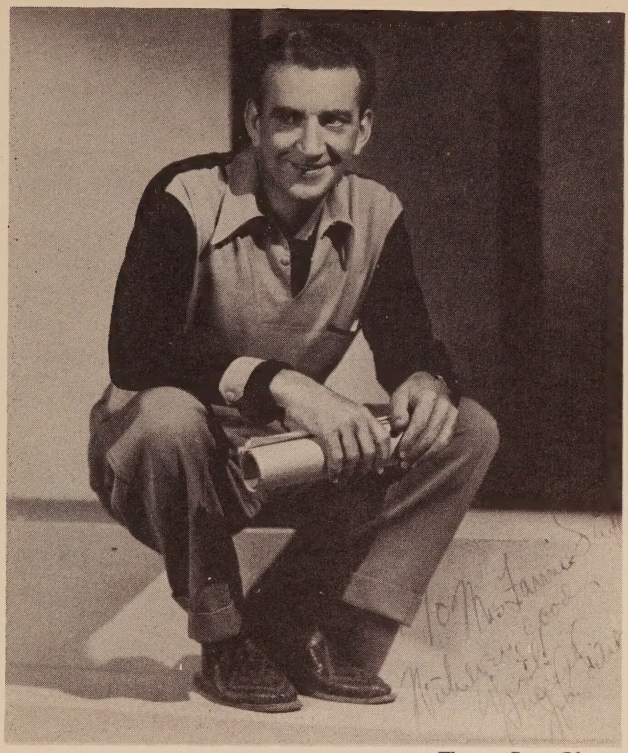
Appetizer: Tiny cooked beets stuffed with piccalilli and slivers of anchovy.

Main Dish: Press shrimp and tender celery into mold, invert on plate and mask with mayonnaise and stuffed olive slices.

Vegetable: Arrange string beans, log-cabin fashion and fill center with green peas, marinated in French dressing.

Dessert: On lettuce leaf place thin slice of pineapple in center of which is apricot outlined by cream cheese into which pecans have been pressed. Between "Courses" lay toast fingers of various breads, such as rye; cracked wheat;—and nut fruit bread with dessert course.

John Litel



Warner Bros. Player

LEMON CHIFFON PIE

5 eggs, separate 1 large lemon

1 cup sugar

Cook in double boiler the 5 egg yolks, juice and grated rind of lemon and ⅔ cup sugar. Stir occasionally and cook until thick. Cool. Beat whites of the 5 eggs and add ⅓ cup sugar. Fold half of beaten egg whites into cooked mixture and fill pastry shell. Use remaining half of egg whites on top for meringue. Brown meringue quickly under broiler and place in frigidaire until ready to serve. To be successful the yellow mixture must be thick, and whites beaten very stiff and do not make the filling more than 2 or 3 hours before serving.

Mary Livingstone

CHEESE SOUFFLE

2 tablespoons butter
3 tablespoons flour
½ cup rich milk
½ teaspoon salt and paprika
1 cup grated yellow cheese
3 eggs, separate

In double boiler melt the butter and add flour, then add the milk, salt and paprika. Blend well. Add the grated yellow cheese. Beat egg yolks very well, and add to above mixture, and last add the well beaten egg whites after the mixture is cool. Bake in a greased pyrex dish for half an hour in slow oven. Serve immediately after removing from oven.

Gene Lockhart

ENGLISH SAUSAGE ROLLS

1 pound pork sausage, well seasoned
½ teaspoon salt
½ cup ice water
2 cups flour
½ cup shortening

Sift flour with salt and blend in shortening with pastry blender. Add ice water to make a dough of biscuit-dough consistency. Pat sausage into a pie tin and bake in a hot oven (450° F.) or, brown in a frying pan on top of stove until partially cooked.

Roll dough out very thin and cover with cooked sausage. Roll in a jelly-roll form and cut into small pieces. Arrange on greased pie tins and bake in a moderately hot oven (375° F.) for 25 to 30 minutes.

Sausage rolls made like this are delicious for serving hot with cocktails or snack luncheons.

Anita Louise

WALNUT WAFERS

1 cup brown sugar
2 eggs, beaten separately
Pinch of salt
½ teaspoon baking powder
4 tablespoons flour (or more)
1½ cups chopped walnuts

Mix sugar with egg yolks until smooth; add flour, salt and baking powder which have been sifted together. Add nuts and fold in whites. Drop from teaspoon on greased cookie tins and bake slowly, in moderate oven, 325° F.

SCOTCH SCONES

6 cups flour
2½ scant teaspoons soda
4 teaspoons cream tartar
2 tablespoons butter
1 small cup white sugar

Mix all together and add enough milk (preferably sour cream) to make a soft dough. Roll out and cut in triangles. Bake in medium oven (350° F.). Serve with jam or marmalade.

Myrna Loy

Metro-Goldwyn-Mayer Player

SCOTCH SHORTBREAD

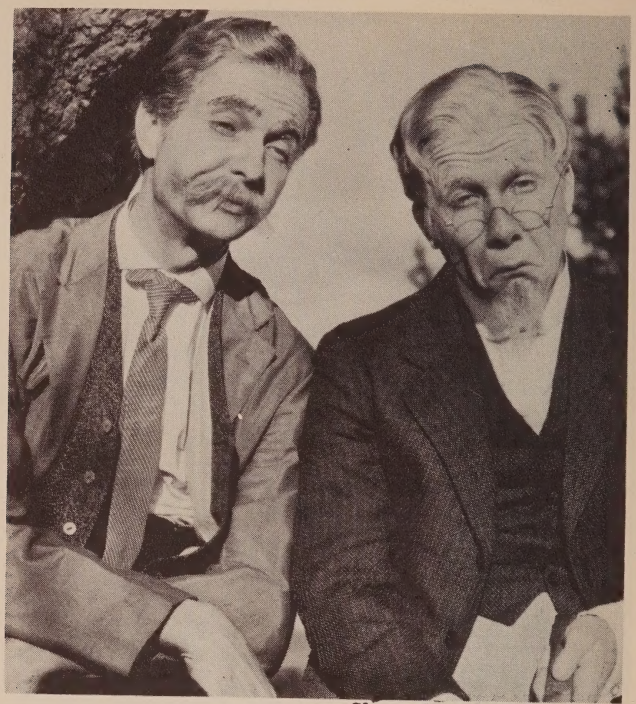
½ pound butter 4 tablespoons sugar
4 cups sifted flour

Heat a regulation size mixing bowl.

In this bowl cream the butter with the sugar. Cream this mixture until fluffy, then add gradually the sifted flour. Knead as little as possible.

Divide the dough into 4 equal parts. Press each part into a round cake about ¼-inch thick. Bake in a slow oven (300° F.) on sheets of oiled paper until light brown.

Lum & Abner



Chester Lauck and Norris Goff

BARBECUE CHICKEN

1 pound butter
1 cup chili sauce
3 lemons (juice)
Rind of 1 lemon
2 cups worcestershire sauce
2 cups vinegar
1 cup catsup
2 teaspoons paprika
1 teaspoon salt
Dash tabasco
Dash red pepper

Mix ingredients and cook 10 minutes. This amount is sufficient for 6 chickens. Cook chickens very slowly and baste constantly with this mixture.

CORN MEAL SOUFFLE

(Served in place of spoonbread)

1 pint sweet milk
¾ cup corn meal
1 teaspoon salt
4 eggs, beaten separately

Let milk come to a boil; stir in corn meal. Cook until mixture is like mush. Stir in yolks one at a time, add salt and whites, beaten stiff. Bake for 25 minutes, and serve at once.

Jeanette MacDonald

Metro-Goldwyn-Mayer Player

WAFFLES

4 eggs, beaten separately (whites beaten very stiff)
2 cups well sifted flour
4 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
Add milk to make a thin batter

Then add 6 tablespoons melted butter. Add egg whites last, folded in very lightly. (Makes 10 waffles.)

LEMON PUDDING

2 tablespoons butter
¾ cup sugar
Juice 1 lemon
Grated rind ½ lemon
1 cup milk
2 tablespoons flour
2 eggs, separate

Cream butter and sugar, gradually adding sugar to the warmed butter. Add well beaten egg yolks, flour, lemon juice and grated rind. Mix thoroughly. Add milk and fold in the stiffly beaten egg whites. Pour into greased baking dish. Set pan in another of hot water, bake in slow oven (300°) about 30 minutes or over. This can be baked in individual dishes set in water for about half the time.

Helen Mack

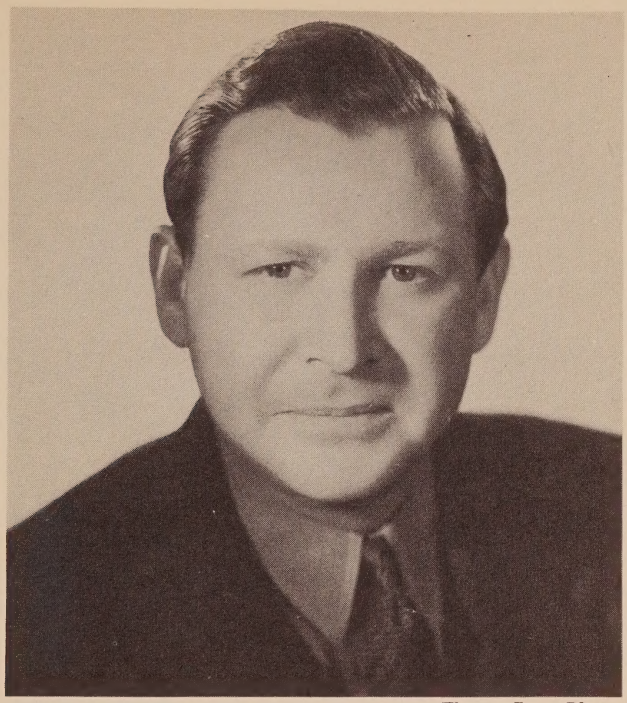
SPAGHETTI

1 package spaghetti
2 slices bacon
1 onion
½ green pepper
1 can tomato sauce
Salt and pepper
Garlic salt

Boil the spaghetti in enough salt water to cover for about 12 to 15 minutes, remove from stove and drain off water.

In the meantime chop the bacon, onion and green pepper and fry these together. Add the tomato sauce, salt and pepper to taste and a dash of garlic salt, boil for about a half hour, then add the cooked spaghetti and serve.

Barton MacLane



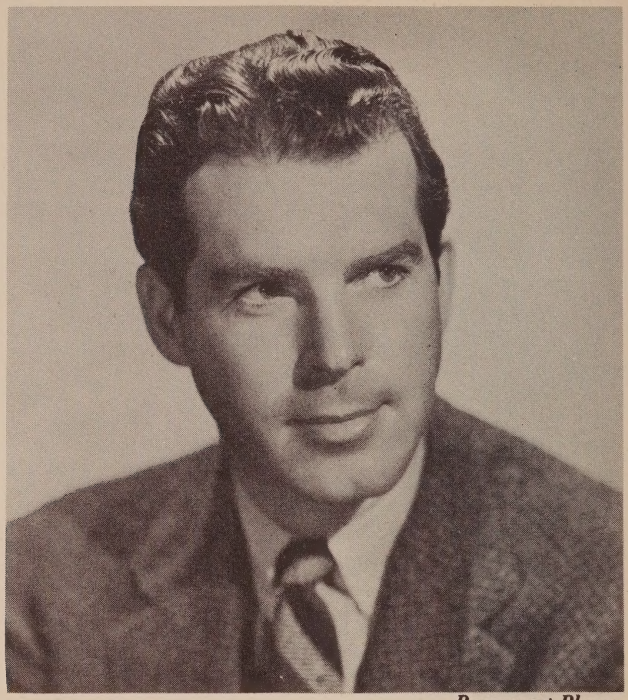
Warner Bros. Player

CRABMEAT COCKTAIL

Crabmeat

Sauce: Finely chopped green pepper; celery; ripe olives; chili sauce; lemon juice; celery salt; pepper; ½ teaspoon cuminose powder mixed with mayonnaise. Serve ice cold.

Fred MacMurray



Paramount Player

SWEET POTATO WAFFLES

1 cup mashed sweet potatoes
1 cup bread flour (all-purpose)
¼ cup sugar
½ cup melted butter
1 cup milk
1 egg, separate

Mix the mashed potatoes, flour, sugar, melted butter and milk, then add egg yolk, beaten until thick, and last egg whites beaten stiff.

The waffle iron should fit closely on the range, be well heated on one side, turned and heated on the other, and thoroughly greased before iron is filled. If electric waffle iron is used be sure it is hot before you fill it.

In filling, put a tablespoon of the mixture in each compartment, near center of iron, cover, and mixture will spread to fill the iron. If sufficiently heated, it should be turned almost as soon as filled and covered.

In using a new iron, special care must be taken in greasing, or waffles will stick. Serve immediately with maple syrup.

Mr. & Mrs. Fredric March

Florence Eldridge

STEWED DUCK

Ingredients: 1 duck; 2 large onions; 2 small glasses of brandy; 1 pint of claret; 3½ ounces of pork fat; 1 large tablespoon of olive oil; a sprig of parsley; thyme; a small piece of bay leaf; clove of garlic; ½ pound of mushrooms; salt and pepper.

Method: Put the duck, jointed, in an earthenware crock and season with salt, pepper, and mixed spices. Add the onions, the herbs, the brandy and the red wine. Let stand for a few hours.

Put the oil and pork fat in an earthenware casserole and when hot put in the pieces of duck, and brown them for about 15 to 20 minutes. Add the wine, etc., in which they soaked, the garlic, and the mushrooms. Simmer on a very gentle fire for 1 or 1¼ hours. Serve in the casserole in which they were cooked. Ribbon macaroni is served at the same time.

Herbert Marshall

STEAK AND KIDNEY PIE

1½ pounds top round or veal steak
3 lamb kidneys
1½ sliced onions
2½ tablespoons butter
1⅓ cups boiling water
1¼ tablespoons worcestershire sauce
2 tablespoons flour
1½ teaspoons salt
⅛ teaspoon pepper

Wipe steak, remove fat, cut lean meat into ¾-inch cubes. Soak kidneys and trim and pare into ¼-inch cubes. Fry out fat in pan, add sliced onions. Stir until nicely browned, add 1 tablespoon butter, beef and kidneys and stir until surface of meat is browned. Place meat in stew pan. To remaining fat in pan add boiling water, strain, add worcestershire sauce, salt, pepper. Pour over meat, cover tightly and let simmer over low fire until meat is tender. Strain off liquid remaining in pan and thicken with remaining butter and flour mixed together. Cool and place in dish, pour over sauce and cover with crust, bake in hot oven, 450° F .

PIE CRUST

2 cups flour
¾ cup shortening
4 tablespoons water
1 tablespoon lemon juice
1 egg yolk
½ teaspoon salt

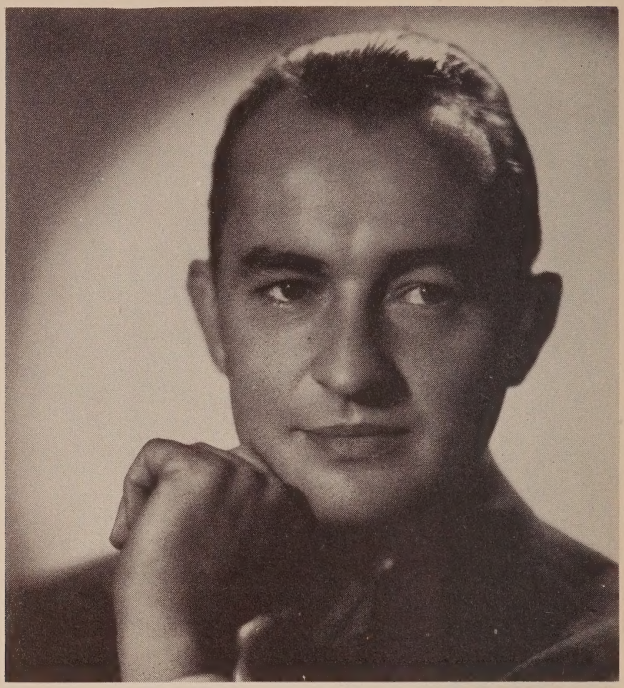
Add salt to flour, sift, mix with shortening, add water, lemon juice and egg yolk. Knead dough, roll on floured board.

June Martel

CHINESE PAGODA (Sandwich)

Cut a slice of bread with a large biscuit cutter, preferably one about the size of a cup rim. Spread this rounded slice with a layer of soft yellow cheese. Cut another piece of bread into a slightly smaller round, spread this with anchovy paste and place it on top of the first slice. Continue cutting gradually smaller slices (spreading them with minced olives, soft white cheese, chopped pickles, mayonnaise, chopped nuts, etc,) until your sandwich has built itself up into a veritable "Pagoda." On th final and smallest round of bread, put a dab of cheese or mayonnaise topped with a small green pimento stuffed olive. The sandwich is even prettier if you alternate wheat with white bread when building your "Pagoda."

Freddy Martin



A DELICIOUS DRINK

A tall large glass must be used for this extraordinary drink and must be sipped through straws.

In the tall glass place: The equivalent of 3 cubes of shaved ice, add 1 jigger of fresh lemon juice; add 1½ teaspoons of sugar; add 1 jigger of gin; add 1 dash of orange bitters; add soda water sufficient to fill the glass ¾'s of the way; add ½ jigger of light Bacardi rum. Stir this mixture only to dissolve the sugar. Add ½ jigger of dark rum as a float on top of this drink.

It is very important from this point on that the drink is not stirred or mixed, because the shaved ice floats to the top and stays with the dark rum float. As you sip this drink with the straws you naturally drink from the bottom up and as the ice melts it dilutes the rum float on the top, which keeps the drink even, although the flavor changes.

You are sure to make a hit with this drink, especially if you surround secrecy to the concoction.

Joel McCrea

CARAMEL POTATO CAKE

⅔ cup butter
2 cups sugar
½ cup sweet milk
1 cup hot mashed potatoes
Yolk of 4 eggs
2 cups flour
Whites of 4 eggs
2 teaspoons baking powder
⅔ cup grated chocolate
½ teaspoon cloves
½ teaspoon cinnamon
½ teaspoon nutmeg

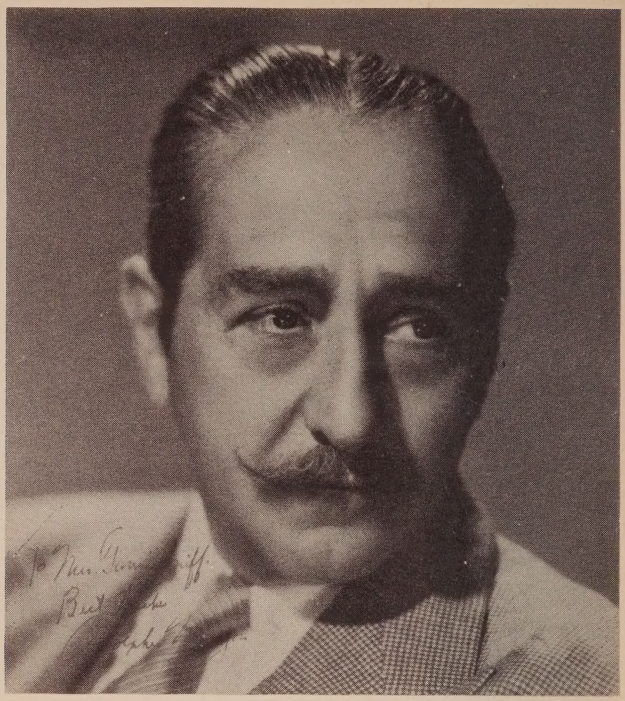
Cream butter and sugar; add egg yolks and mix well; add milk, stirring well; add mashed potatoes which have been well mashed (prepare with cream and butter as for serving); add flour which has been mixed with baking powder, chocolate and spices. Fold in well the beaten whites. Bake either in layers or loaf. If making loaf cake, add 1 full cup walnut meats.

FROSTING

White of 1 egg
1 cup sugar
1 large cup chopped nut meats (walnuts or pecans)
3 tablespoons water

Put all in double boiler and beat continually until thick, about 7 minutes. Nut meats may be added to icing or sprinkled on as preferred.

Adolphe Menjou



COQ AN VIN

(Capon cooked in wine)

A capon is a large chicken. Prepare same as you would any chicken for stewing; season to taste, adding wine in place of water, preferably red wine. Cook slowly over a small flame until capon is tender.

Iris Meredith

Columbia Player

MEAT LOAF DELUXE

½ pound smoked ham, ground	1 onion, chopped
½ pound fresh pork, ground	1 egg, beaten
⅓ cup cracker crumbs or bread crumbs	¾ cup milk
	Salt and pepper

Mix above together, then pack the mixture lightly in a pan, making sure it does not come to the top of the pan. Bake in a moderate oven for 20 minutes, then take out of oven. In the meantime prepare the following syrup:

1 cup brown sugar, 3 tablespoons vinegar, 1 teaspoon of dry mustard. Mix together, blend and *boil for 1 minute.* Pour this syrup over the top of the meat loaf, return it to the oven and bake 20 minutes longer. If baked in a glass baking dish, this is tempting, placed on the table exactly as it comes from the oven. It may be served with horseradish sauce, and is equally good hot or cold, is economical and delicious.

Una Merkel

ORIENTAL MOUSSE

6 tablespoons chopped Canton ginger
6 tablespoons chopped candied kumquats
2 tablespoons kumquat syrup
2 tablespoons ginger syrup
2 tablespoons orange juice
1 cup whipped cream
1 cup milk
3 eggs, separate
5 tablespoons sugar
¼ teaspoon salt
2 tablespoons plain gelatine

Mix together the ginger, kumquats, kumquat syrup, ginger syrup and orange juice. Allow to stand 2 to 3 hours.

Scald milk. Beat egg yolks with sugar and salt.

When milk has reached a boiling point add the gelatine, stir until dissolved. Slowly pour in the egg and sugar mixture. Cook 1 minute after eggs and sugar have been added, remove from fire and slightly cool. Add ginger and kumquat mixture, set in pan of ice water and when the mixture begins to harden, fold in the whipped cream and stiffly beaten egg whites. Place in ice-box or refrigerator to harden and serve in sherbet glasses.

Ray Milland

Paramount Player

PINEAPPLE PYRAMIDS

1 can sliced pineapple
1 cup pineapple juice
2 tablespoons lemon juice
½ cup sugar
Few grains salt
3 tablespoons plain gelatine
¼ cup cold water
1 pint cream
1 glass red Barle-duc currants

Drain canned pineapple from syrup. Chop fruit finely and again drain. To fruit pulp add pineapple juice, lemon juice, sugar, salt and gelatine, which has been allowed to soak in water 15 minutes. Heat mixture until gelatine has dissolved. Remove from range, set in pan of cold water and when mixture begins to thicken, fold in cream (beaten until stiff), then add currants. Turn into a slightly oiled mold and chill thoroughly.

Felix Mills

CHILI CON CARNE

1 small clove garlic
3 small white onions
1 tablespoon paprika
2 tablespoons chili powder
1½ tablespoons flour
¼ cup butter
½ teaspoon salt
1¼ pounds lean top round steak, ground
1 can condensed bouillon
½ teaspoon white pepper
¾ cup chili sauce (bottled)
¾ cup kidney beans and Cooked rice

Grind meat fine, then grind garlic, onions. Melt butter in heavy skillet or dutch oven. Add onions, garlic and fry to a golden brown. Add meat and simmer for ½ hour, stirring frequently with a fork so that the meat does not lump. Combine flour and chili powder. Moisten to a smooth paste with a little of the bouillon. Add to meat mixture together with the remaining bouillon, salt, paprika, pepper and chili sauce. Cook and stir until smooth and thickened. Continue cooking over very low heat for 3 hours, stirring occasionally. (If necessary, add a little water to prevent burning.) Place chili at one end of serving platter. Next to this place thoroughly heated canned kidney beans. Fill remaining third of platter with fluffy, boiled rice. Serve immediately. Serves 4.

Chester Morris

BARBECUE STEAKS

Take an ordinary baking pan and cover bottom with thin layer of rock salt (ice cream salt). Place over slow charcoal fire and when pan is warm, place steaks on top of salt, after having first dipped them in olive oil, with a piece of garlic in each. Keep turning steaks as they cook, allowing the rock salt to adhere to the meat. When done, have a small wire brush handy and simply remove the clinging particles of salt from the meat by brushing same.

This is the most practical method of barbecuing that I've found, the salt acting as a searing agent and also imparting a delicious flavor of its own.

Wayne Morris

Warner Bros. Player

CORNED BEEF AND NOODLES

1 package noodles
½ cup diced celery
½ green pepper, chopped
1 tablespoon butter
Seasoning to taste
1 tablespoon flour
1 cup milk
Small onion, chopped
1 can corned beef

Boil noodles in salted boiling water for 15 minutes. Boil celery and green pepper for 5 minutes. Make white sauce of butter, flour and milk, adding onion when thick; season to taste.

In buttered baking dish put layer of noodles, corned beef, celery and green pepper alternately, cover all with white sauce and bake 30 minutes.

Monogram Player

CHILI CON CARNE

(A simplified recipe)

1 pound ground round steak	1 green pepper
¼ pound ground pork	1 can red kidney beans
2 Spanish onions, medium size	2 teaspoons chili powder

Chop onions and green pepper (a clove of finely chopped garlic may be used) and saute in bacon fat. When light brown, add meat, which should also be browned, turning as needed. Add kidney beans, using all liquor. Season with chili powder, salt and black pepper to taste. If you don't like it hot, use only 1 teaspoon chili powder. This is a chili con carne anyone can make. To make the real stuff, magic passes, weird incantations and the soul of a musician are needed.

Paul Muni

CHOCOLATE SPONGE ROLL

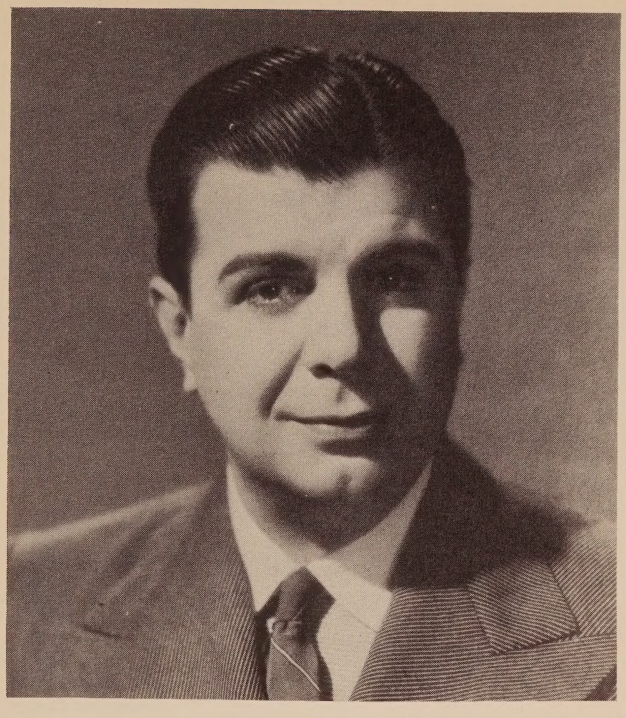
3 tablespoons cake flour (sifted)
⅓ cup cocoa
½ teaspoon baking powder
¼ teaspoon salt
3 eggs, separate
¾ cup powdered sugar
½ teaspoon vanilla
1 cup cream, whipped and sweetened

Mix and sift flour, cocoa, baking powder and salt. Beat egg yolks until thick and lemon-colored. Gradually beat in sugar, add vanilla. Slowly fold in flour mixture, a small amount at a time. Then fold in stiffly beaten egg whites.

Turn into greased cake pan, lined with heavy paper and again greased. Bake in moderate oven 15 minutes. Quickly turn from pan on paper and remove paper.

When cold, spread with sweetened, whipped cream, roll lengthwise and roll in paper. If desired, when ready to serve, spread top and sides with favorite frosting.

Ken Murray



LAMB PATTIES WITH MUSHROOMS AND PINEAPPLE

- 1½ pounds ground lean lamb
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 slightly beaten eggs
- 1 cup bread crumbs
- 1 cup milk
- 6 slices bacon
- 6 slices pineapple
- 6 fresh mushrooms
- 2 tablespoons butter

Season lamb with salt and pepper; add eggs, then bread crumbs soaked in milk; mix thoroughly and shape into round cakes. Wrap each with a slice of bacon and fasten with a skewer or toothpick. Broil on both sides. Brown pineapple slices and mushrooms in butter. Serve a lamb patty on each pineapple slice and top with a mushroom. Serves 6.

Anne Nagel

Monogram Player

EGGS POACHED IN MUSHROOM SAUCE

6 eggs
½ pound mushrooms
3 tablespoons butter
3 tablespoons flour
2 cups chicken broth
3 tablespoons thick cream
1 tablespoon chopped parsley
1 small chopped onion
Parmesan cheese
Salt and pepper

Melt butter in frying pan, cook mushrooms until tender. Add flour, broth, onion, salt and pepper. Cook 4 minutes. Add cream. Pour into baking dish and break eggs into mixture as if for poaching. Sprinkle with cheese and brown in hot oven until whites of eggs are firm but yolks are still soft. Sprinkle with parsley and serve on toast.

CURRIED LAMB AS SERVED IN INDIA

Prepare meat as follows:

Take 3 pounds of shoulder of lamb, cut by the butcher into 2-inch hunks with most of the bone removed. Put the meat into a bowl, covered with a tumbler full of inexpensive red wine. Let this soak for half a day. (Add a piece of cinnamon bark if you like.) When ready to cook, place the meat and wine in a deep iron pot, let simmer gently 2 hours. Then add 1 green pepper, sliced; 1 large onion, sliced; salt, black pepper and garlic to taste. Cook 45 minutes longer.

While the meat is cooking put two heaping tablespoons of good curry powder into a bowl with 1 tablespoon of flour and make into a thin paste with water. Pour this mixture into the meat during the last 15 minutes. Taste it, you'll find the world's best flavored curry sauce.

The main feature of a real Indian Curry is the fixings that should go with it. In Java, as many as 55 condiments are passed around with the curry at the ordinary noonday meal. East Indian travelers are accustomed to having the sweet tropical preserve served with curry which is called "Chutney," which may be purchased at most stores.

To 3 cups of dry fluffy cooked rice, add a small tin of canned corn. Put this in the oven under a towel to keep hot until needed. Then prepare the condiments:

1 small onion, chopped very fine
½ cup sweet pickles, chopped fine
1 tablespoon finely chopped parsley
3 yolks of hard boiled eggs, chopped fine
3 whites of hard boiled eggs, chopped fine

When ready to serve, prepare separate plates in the kitchen. Pile a good-sized mound of rice in the middle of the plate and top with 2 or 3 pieces of meat and a liberal helping of the gravy. Sprinkle about a teaspoon of the powdered egg yolk on top and a touch of chopped parsley. Then fix little piles of the other condiments around the rim of the dish—pickles, chutney, egg whites, onions, etc.

This dish should be served with a light red wine. Also have a light fruit salad handy to cool hot tongues. And for dessert, nothing but black coffee and petit fours should be served.

The trick of enjoying curry is to have the sauce as hot as possible, but instead of permitting it to burn the tongue, explain to your guests the art of loading up the fork with rice and adding just a dab of the meat sauce to each bite.

Merle Oberon

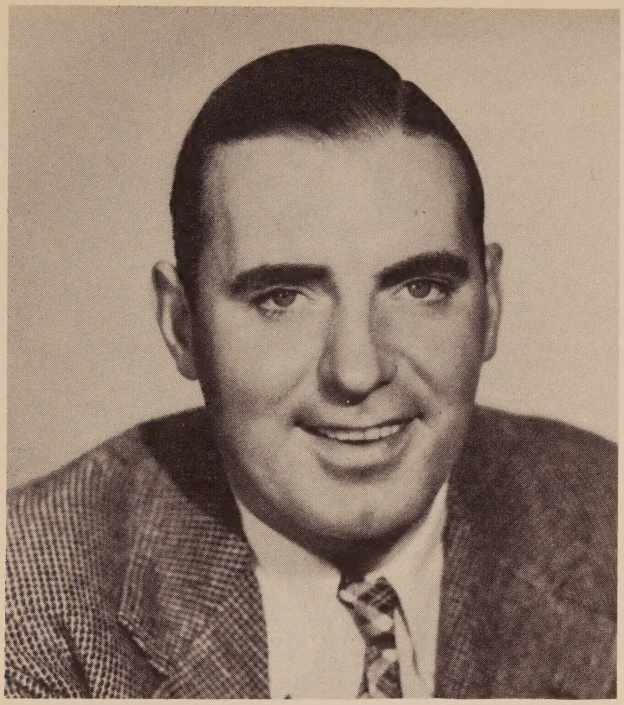
ALMOND AND RAISIN SPONGE

1 pound apples
2 ounces butter
4 ounces sugar
2 eggs, well beaten
4 ounces ground almonds
2 ounces cake crumbs
Few drops of almond essence
Small handful of seedless raisins
Blanched almonds, halved

Cook the apples until tender, rub through a sieve.

Cream the butter with the sugar; add the well beaten eggs, the ground almonds, cake crumbs and almond flavor and seedless raisins. Stir in the apple mixture and mix all together. Put in a well greased pyrex dish, or baking dish. Arrange halved blanched almonds on top and bake in a moderate oven (350° F.) for about ½ hour.

Pat O'Brien



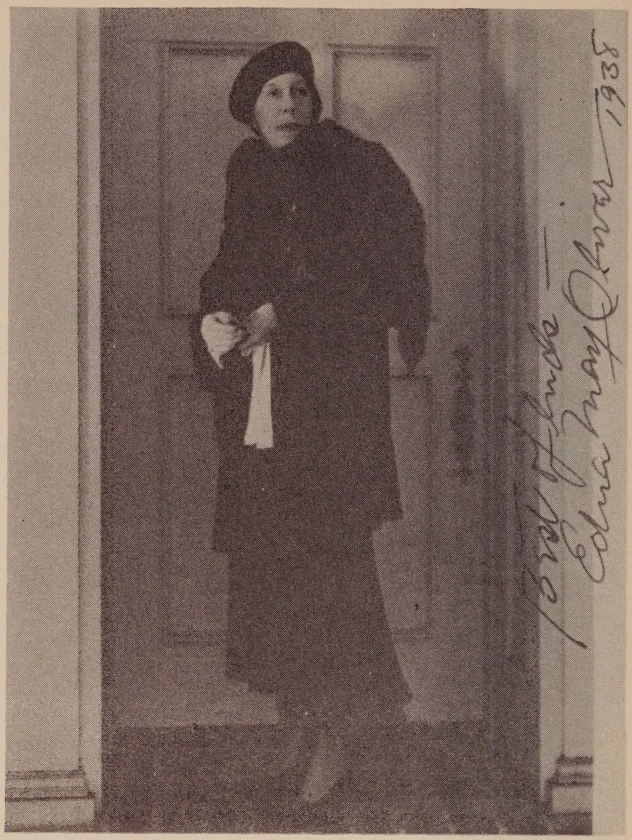
Warner Bros. Player

SALMON SALAD

1 small can salmon
1 cup chopped celery
1 cup ground cabbage
1 cup ground peanuts
½ dozen sweet pickles, ground

Mix with mayonnaise or boiled dressing and serve on crisp, iced lettuce leaves.

Edna Mae Oliver



LEMON MILK SHERBET

1 quart rich milk
Juice of 3 lemons
Few grains salt
1½ cups sugar
1 teaspoon lemon extract

Mix juice and sugar together. Add gradually to milk, then salt, lemon extract and freeze.

Gordon Oliver

DOUGH FOR SHORTCAKE

2 cups flour
½ teaspoon salt
4 teaspoons baking powder
4 tablespoons butter
⅔ cup milk

Sift flour, measure, add salt and baking powder and sift again. Cut butter into flour, then add milk by mixing in a small amount at a time until a stiff dough is formed. Roll out the dough and cut into individual shortcake biscuits about 2½ inches in diameter. Place on buttered sheets and bake in hot oven, 450° F. for 15 to 20 minutes.

This dough can be used for Chicken and Mushroom Shortcake and also for Beef Shortcake with Mock Turtle Sauce.

Maureen O'Sullivan

Metro-Goldwyn-Mayer Player

ALMOND OMELET

1 cup blanched almonds
2 cups of celery
2 cups onion
4 eggs, well beaten
Soy sauce

Either almonds, shrimp or lobster are used in this Chinese omelet.

If almonds are used, cook them in oil until they are barely crisped, then remove from the oil. Place in the same oil the celery and onions sliced on the bias ¼-inch thick. Cook until slightly steamed. Drain from the oil; add the almonds and combine with the eggs which will bind together the almonds and vegetables.

Drop by tablespoons into the oil and cook slowly in cakes about ½-inch thick, turning when nicely browned and well set.

Serve with soy sauce and an accompanying serving of rice.

Gale Page

Warner Bros. Player

CARAMEL BANANAS

½ cupful sugar
2 cupfuls of scalded milk
3 tablespoons flour
½ teaspoon vanilla
3 sliced bananas
2 egg yolks

Stir the sugar constantly over a slow fire until melted. Add gradually to the scalded milk in another boiler and stir until dissolved. Add to the flour, mixed with beaten egg yolks, and cook in a double boiler, for about 10 minutes, constantly stirring until thickened. Add the vanilla, and pour over the bananas in a baking dish, cover with meringue or marshmallows and brown in a slow oven, 300° F.

Cecilia Parker

Metro-Goldwyn-Mayer Player

VATROUSKIS

(Cheese Tarts)

1 pound cottage cheese	1 teaspoon sugar
½ cup sour cream	2 eggs
2 tablespoons butter, melted	½ teaspoon salt

Prepare rich pastry. Press all liquid out of the cheese and pass through a fine sieve. Add sour cream, beaten eggs, salt, butter and sugar. Roll out dough and cut into little rounds about 3 inches in diameter. Put about 2 teaspoons of the mixture on each round, and pinch edges together to form a low cup with the cheese in the middle.

Place the vatrouskis on a well greased baking sheet, slightly sprinkled with flour. Brush tops with yolk of egg and bake in hot oven (450° F.). Special care must be taken to bake the bottoms of the tarts well.

Jean Parker

FROZEN APPLE PIE

⅓ cup lard
3 tablespoons butter
1¼ cups flour
½ teaspoon salt
Cold water

Mix and sift flour and salt, work in lard, using tips of fingers. Add cold water to form a stiff dough. Turn on a slightly floured board, knead slightly, pat and roll out, having dough twice as long as it is wide. Form butter into a pat and place on center of lower half of dough. Fold upper half over lower half and press edges firmly together. Fold one side over enclosed butter, the other side under enclosed butter and press edges firmly together. Turn half way round, pat, and roll out. Fold from ends towards center, making three layers. Repeat until paste has had 4 turns, then fold from ends to center and double, making 4 layers when paste is ready for use. Line bottom and sides of pie pan with pastry, bake and set aside to cool. Next, prepare and stew your fruit as for any other apple pie. Mash through a sieve and put the apple sauce in the ice box to freeze. Just before serving, spread the frozen sauce onto the crust and top the open-face apple pie with a generous covering of whipped cream.

Louella O. Parsons

WELSH RAREBIT

1¼ teaspoon salt
1½ teaspoon dry mustard
Liberal seasoning of paprika, black pepper
Dash of cayenne

Put all these dry ingredients in a bowl, mix thoroughly with worcestershire sauce. Add ¾ of a glass of warm ale or beer. Take 1½ pounds of American cheese or any yellow cheese not too fresh. Grate same and put in a frying pan with a small piece of butter. Let this melt slowly. As it melts add the ale mixture slowly, stirring constantly.

If you prefer, a chafing dish or double boiler can be used, but the cheese must be melted before adding mixture. A Golden Buck can be made from the same recipe by adding an unbeaten egg. The egg also prevents curdling and is sometimes used when rarebit curdles.

Gail Patrick

Paramount Player

FROZEN PINEAPPLE SALAD

1 can shredded pineapple
1 can peaches
1 can Royal Ann cherries
1 cup mayonnaise
1 pint whipped cream

Drain fruit, cut peaches into small pieces, and pit cherries. Mix all of the fruit together. Add mayonnaise which has been mixed with whipped cream. Place in tray of refrigerator to freeze or pack in ice and salt for 4 hours.

Serve on lettuce with mayonnaise which has been mixed with half as much whipped cream as a garnish.

Mary Pickford & Buddy Rogers

CREAMED FINNAN HADDIE

2 pints cooked finnan haddie, pulled to pieces, boned
1 chopped onion
1 green pepper, chopped fine

Make a rich cream sauce in the usual way and when hot add the finnan haddie.

Fry the chopped onion and pepper, until partially tender in butter. Add this to the creamed fish and serve very hot on well buttered toast, or if one wishes otherwise, with plain boiled potatoes with parsley and melted butter.

FUDGE

2 squares unsweetened chocolate
2 cups granulated sugar
¼ teaspoon salt
2 tablespoons white corn syrup
½ cup cream
½ cup butter

Melt chocolate over water; add granulated sugar, salt, white corn syrup and cream. Cook until sugar dissolves, stirring constantly. Then boil slowly, stirring occasionally, until soft ball stage (very soft). Take from fire and add butter. Let stand until luke warm, then beat until right consistency. Pour in shallow pans and cut in squares.

PENOCHE

1 cup brown sugar
2 cups granulated sugar
1 cup cream
¼ cup butter
⅛ teaspoon baking soda
1 teaspoon vanilla
1 cup chopped nut meats

Cook sugar, cream, butter and baking soda to boiling point, stirring constantly. Continue cooking, stirring occasionally until soft ball stage. Remove from fire and cool until luke warm, without stirring. Then add the vanilla and chopped nut meats. Beat until mixture holds its shape. Pour into greased pans and let cool. Mark in squares.

PRALINES

3 cups brown or maple sugar
1 cup cream
2 ounces bitter chocolate, melted
1 cup granulated sugar (caramelized by melting in a frying pan without burning)
3 cups pecan nut meats

Cook slowly the brown or maple sugar; add cream; cook slowly until sugar is dissolved. Then boil to soft ball stage; add the melted bitter chocolate. Stir well and pour over the granulated sugar that has been caramelized. After mixture has been boiled up once, remove from fire; add three cups of pecan nuts and beat until it holds its shape. Drop from spoon on large plate.

Louise Platt

Walter Wanger Player

BROILED BEEF STEAK

Take a 2-inch porterhouse steak, cut off some of the superfluous fat, leaving on quite a bit however, and wipe well with a damp cloth. Place in a wire broiler which has been well greased with some of the fat. Lay over a good fire, or under a gas broiler, and sear for 1 minute on each side, to prevent the juices escaping. Broil 6 or 7 minutes on each side, leaving the broiling-oven door open if a gas or electric range is used. Place the steak on a very hot platter, sprinkle with salt and pepper, pour over 1 tablespoon of melted butter, garnish with lemon slices and serve at once with a pot of English mustard.

Lily Pons

ORANGES RIGOLETTO

1 dozen oranges
8 tablespoons granulated sugar
4 egg whites
6 or 7 cups chopped ice

Cut a slice off the navel end of each orange, scoop out the pulps with a spoon. Chill the oranges thoroughly in a refrigerator, then pack each orange full of orange water ice or sherbet and set back in the refrigerator. Place 8 tablespoons of granulated sugar and the whites of the 4 eggs in a bowl in refrigerator, and at the same time prepare 6 or 7 cups of chopped ice. Beat egg whites, gradually adding the sugar, until you have a stiff meringue. Then place the oranges on a bed of ice in an enamel pan, top each with a spoonful of meringue. Sprinkle with granulated sugar and place in a very hot oven to brown. Remove each orange from the pan the instant it is brown and send it off to the table in all speed.

Dick Powell

Warner Bros. Player

CHICKEN CURRY

2 small chickens (3½ lbs.)
1½ quarts boiling water
1 teaspoon salt
3 onions, sliced
6 stalks celery, chopped
1 chopped apple
½ cup olive oil
2 teaspoons curry powder
¼ teaspoon pepper
1 tablespoon worcestershire sauce
½ teaspoon ginger
½ cup cold water
1 fresh cocoanut
1 cup cream
2 egg yolks
6 cups boiled rice

Clean and prepare chickens; cut in pieces; add to boiling water. Cook until tender, adding salt when half done. Set stock aside. Saute onions, celery and apple in olive oil until slightly browned. Stir in curry powder and allow to simmer 5 minutes. Add remaining seasonings and stock; cook 20 minutes. Drain milk from cocoanut. Add chicken, milk to vegetable-curry mixture. Remove from fire, let stand 3 hours. For thick gravy, add 2 teaspoons flour. When ready to serve, add cream, egg yolks, stirring constantly to avoid curdling, and heat to boiling. Serve in hot rice ring. This dish may be accompanied with chutney, shredded fresh cocoanut, peanuts, hard-boiled egg yolks, chopped cooked egg whites ,crisp bacon or circles of fried onions.

Tyrone Power

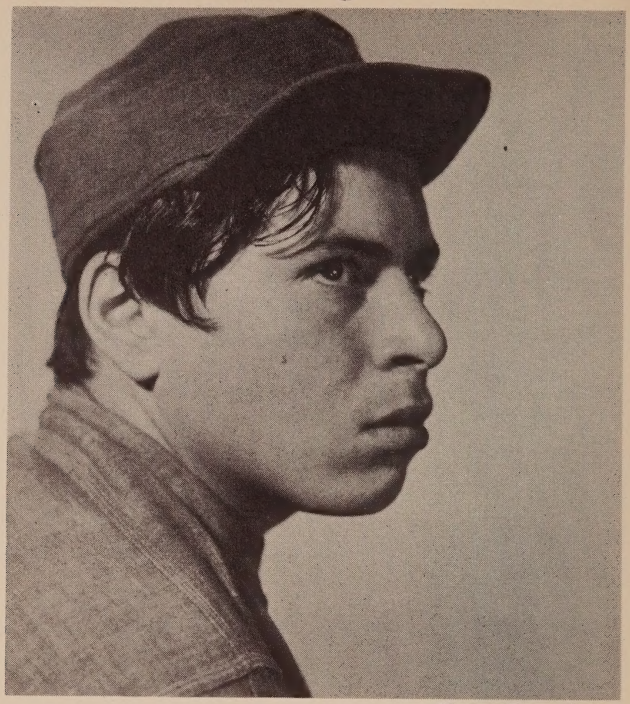
MACARONI SALAD

1 box of Macaroni—preferably elbow or butterfly
1 onion, sliced
2 tablespoons mayonnaise
2 tablespoons chili sauce
1 can tuna fish
2 tablespoons India relish

Have water boiling when you put in: 1 sliced onion and macaroni. Salt to taste. Cover with plenty of water so the macaroni floats and cook for 40 minutes. Drain and place on long platter to cool.

Mix thoroughly relish, chili sauce and mayonnaise. Shred the tuna and mix into the dressing. When macaroni is thoroughly cooled, pour into the dressing and fish and mix thoroughly. Let stand and chill for about 4 hours and serve on lettuce. This will serve 6 and is a complete meal body when served with Cream of Tomato Soup, Toasted Cheese Crackers, Fruit and Coffee.

Bernard Punsly



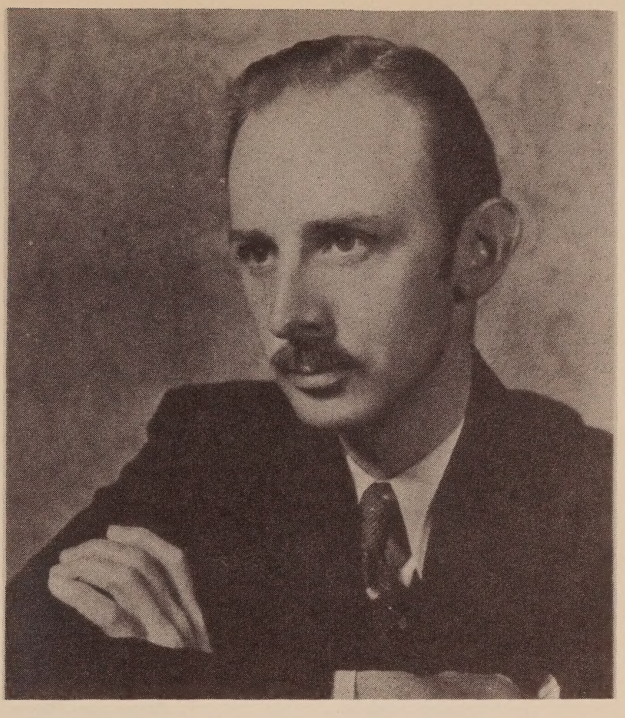
Warner Bros. Player

SPICE CAKE

1½ cups flour
1 teaspoon baking powder
4 eggs
2 ounces ground walnuts
Pinch of salt
1 pound brown sugar
2 teaspoons cinnamon
½ teaspoon allspice
2 ounces citron, cut fine

Mix eggs, sugar, spices together, beating to a good consistency, then add the citron, nuts and last the flour that was sifted with the baking powder and salt, bake as one cake and cut in slices when done, or bake in muffin tins in a moderate oven (350° F.).

John Qualen



GRIDDLE CAKES

1 pint thick sour milk
1 egg
1 teaspoon soda
1 teaspoon salt
Flour to make a thin batter

Drop the egg in milk without beating. Beat very hard after the flour is added. Fry on the griddle, and add more flour if they fry too thin.

George Raft

Paramount Player

SHRIMP GUMBO

1 pound fresh shrimp
2 tablespoons tarragon vinegar
4 large tomatoes
1 bay leaf
3 onions
1 small can okra
1 tablespoon butter
1 pimento
¼ cup white rice, uncooked
1 teaspoon worcestershire sauce
1 tablespoon chopped parsley
Pinch of thyme
¾ teaspoon salt
Pinch of pepper
1¼ teaspoon sugar
1 tablespoon flour

Boil shrimp and 1 onion in 1 quart of water with the vinegar for 20 minutes. Reserve the water. Peel shrimp and remove intestinal vein from back of shrimps. Cover rice and okra with 1 inch of water and cook until dry. Add chopped tomatoes, pimento and other onions. Heat butter in a casserole over a low flame. Add the flour and shrimp stock, when smooth add okra, rice, shrimp and seasonings. Simmer for 20 minutes and serve hot.

Luise Rainer

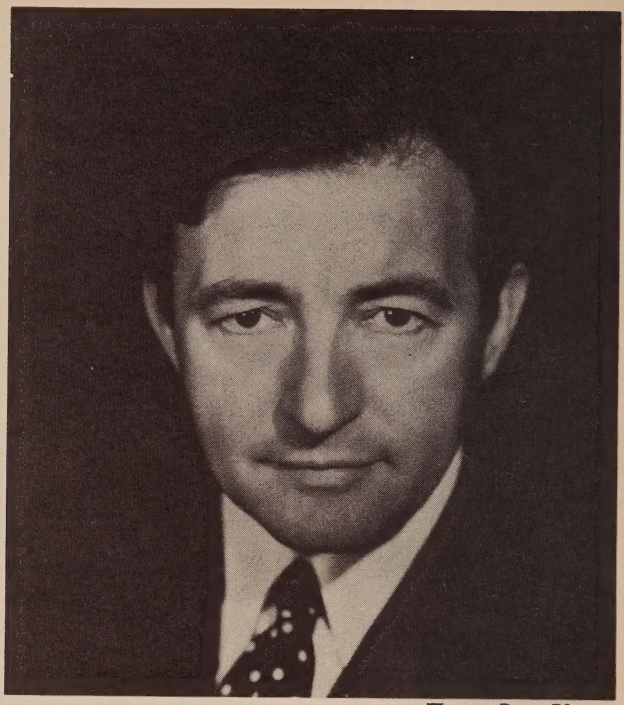
Metro-Goldwyn-Mayer Player

LEMON CREAM

4 eggs, separate
1 cup sugar
Juice of 1 lemon
Grated rind of 1 lemon
½ bottle of white wine

Mix egg yolks, sugar, lemon juice and rind and the wine in a saucepan. Cook until mixture thickens, stirring constantly. Remove from fire. Beat egg whites separately and add to the cream mixture. Pour in wine glasses and place in the ice box or refrigerator. Serve with whipped cream.

Claude Rains



Warner Bros. Player

FLANK STEAK ROULE

2 pounds flank steak
1 pound sausage
1 onion, finely chopped
½ cup chopped celery
Salt and pepper
2 cups bread crumbs
2 teaspoons chopped parsley
2 tablespoons butter

Have the flank steak pounded by the butcher. Brown onion in the butter. Add the remaining ingredients and mix well. Spread surface of steak with dressing. Roll steak together lengthwise, fastening with toothpicks and string. Add 1 can vegetable soup and ½ can of water. A thin slice of round steak may be substituted for the flank steak. Bake at 350° F. for 2 hours or until it is tender.

Basil Rathbone

VICHY SOIS SOUP

Boil potatoes and onions together. Put through a sieve. When cool, add sour cream until mixture is of good consistency. Fill full of chopped chives. Put mixture in ice box or refrigerator. Two hours before serving, thin out with French Vichy water and put back in ice box or refrigerator to be thoroughly chilled.

This soup should be served in large bowls surrounded by cracked ice.

(Note: Soup should be ice cold when served; otherwise flavor is impaired.)

Martha Raye

Paramount Player

LEMON PUMPKIN PIE

1 can (1⅓ cups) condensed milk, sweetened
¼ cup lemon juice
2 cups canned or steamed mashed pumpkin
½ teaspoon salt
½ teaspoon ginger
1 teaspoon nutmeg
1 teaspoon cinnamon
1 baked pie shell (8-inch)

Beat lemon juice into condensed milk, beating until mixture thickens. Add pumpkin which has been mixed with spices and salt. Pour into baked pie shell and bake in a slow oven (300° F.) for 30 minutes. If preferred, individual pie shells may be used, or unbaked pie shell may be used, filled with the pumpkin mixture and baked at 400° F. for the first 10 minutes then at a moderate heat (350° F.) for the rest of the required baking time.

Gene Raymond

SMOTHERED CHICKEN

1 chicken, 4 or 5 pounds
½ bay leaf
½ onion
3 peppercorns
2 sprigs parsley
2 cups water
2 stalks celery

Have chicken cut as for frying. Roll in well seasoned flour and fry until browned in fat. Remove to a baking dish or casserole. Pour off most of the fat into frying pan and add flour to brown. Add stock made from giblets, tips of wings, celery and parsley, onion, cut small. Add bay leaf and peppercorns. Cook until thick and pour over chicken. Cover and bake in oven at 350° F. for 1 hour and 15 minutes.

Serve with vegetables.

Phil Regan

NUT SHORTBREAD

1 cup butter
½ cup sugar
2 cups bread flour (all-purpose)
1 cup brazil nuts, sliced
Pieces of nuts for decorations

Cream the butter and sugar together very thoroughly. Measure sifted flour, sift again and work into the butter mixture. Blend in sliced nuts. Chill dough in the refrigerator; shape into little round balls about the size of a walnut. Flatten balls and press a piece of brazil nut into the top of each. Bake on ungreased cookie sheet, in the oven, at 300° F. for about 20 minutes.

Florence Rice

Metro-Goldwyn-Mayer Player

SPANISH CREAM

½ box granulated gelatine
Whites of 3 eggs
½ cup granulated sugar
1 teaspoon vanilla or
3 tablespoons wine
3 cups milk
Yolks of 3 eggs
¼ teaspoon salt

Scald milk with gelatine, add sugar, pour slowly on yolks of eggs, slightly beaten. Return to double boiler and cook until thickened, stirring constantly. Remove from stove, add salt, flavoring or wine and white of eggs, beaten stiff. Turn into mold that was first dipped in cold water, and chill. Serve with whipped cream and salted almonds.

CARROT SALAD

Grate several carrots, add diced celery in proportion and 1 diced green apple. Mix with any good salad dressing. Serve on crisp lettuce leaf. A filling and nourishing salad.

Irene Rich

HEART OF ARTICHOKE COCKTAIL

Used canned artichoke hearts, the smallest size hearts.

Marinate them in a little French dressing.

Take the hearts out of the dressing and put them in tall cocktail glasses. Add jellied chicken soup to the French dressing and beat it with an egg beater. This is used for the cocktail sauce.

Peel raw mushrooms and grate them into lemon juice to keep them from turning dark. Pour the grated mushrooms and lemon juice on top of the sauce; add chopped chives. Serve as a first course.

NOTE: *(Incidentally Miss Rich's hat in this picture was made entirely of fresh flowers.)*

Tex Ritter

Monogram Player

CHILI CON CARNE

1 pound ground steak
1 can red kidney beans (No. 2 size)
1 can tomatoes (No. 2 size)
1 small green pepper, finely chopped
1 small onion, finely chopped
1½ teaspoons chili powder
Salt and pepper
2 teaspoons butter
Garlic if desired, small clove

Put 2 tablespoons of butter in skillet and let it get hot, put in ground steak and let it brown, stirring constantly. Add chopped onions, chopped green pepper, tomatoes (garlic if desired), chili powder and 1 cup of water. Let this sauce cook for 15 minutes and serve over beans which have been kept hot in a separate kettle. This sauce is also very palatable for spaghetti.

Edward G. Robinson

KIDNEY A LA ROBINSON

1 whole kidney
Wine glassful of burnt gin
1 tablespoon butter
Juniper berries

Cook a kidney whole, not sliced, with butter in a casserole, and just before serving throw in a wine glassful of burnt gin and a few crushed juniper berries, if you can get them.

May Robson

FIFTEEN MINUTE PICKLES

3 large cucumbers—put on ice without peeling for 2 hours.
1 pint small onions, peel, and put on ice for 2 hours.
2 green peppers, and 2 stalks celery, on ice for 2 hours.

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1 quart cider vinegar
8 tablespoons granulated sugar
2 dessert spoons of salt
3 tablespoons mixed spices (not ground)

Boil vinegar, sugar and spices, salt together, when boiling take off and cool for a few minutes, then put on stove and bring to boiling point again.

Peel cucumbers and cut in slices about ¼-inch thick and put in small onions, cut celery in small pieces, slice peppers. Put all into a big Boston bean pot and pour *boiling* mixture on top. *Immediately* put cover on and in 15 minutes they are ready (steam cooked).

Ginger Rogers

RKO-Radio Player

SOUTHERN FRIED CHICKEN

Select a young frier weighing 2 to 3½ pounds and disjoint it. In a large skillet heat about a pound of lard or vegetable oil to frying heat, then turn fire low.

Carefully roll each piece of chicken in flour, place in skillet, flat sides on bottom of pan with fat deep enough to half cover each piece. Cover pan and allow chicken to fry slowly. When golden brown on one side, turn over. *Turn only once.* Smaller pieces will brown first, place them on top of others so they will keep hot. As pieces are removed from skillet place on heavy brown paper to absorb excess fat. Salt each piece after turning. Do not put salt in flour.

Gravy: Drain off excess grease leaving cracklings and about 4 tablespoons of fat in skillet. Stir ½ cup flour gradually into the fat, allowing it to brown a rich gold. Slowly add 1 pint of milk, stirring constantly. When thick serve. Gravy prepared in this fashion will not be lumpy.

Mickey Rooney

Metro-Goldwyn-Mayer Player

CHILI CON CARNE

1 pound red beans
2 pounds hamburger
2 large onions, chopped
2 cloves garlic, chopped
1 can tomatoes
2 tablespoons chili powder
Pinch salt

Soak the beans overnight. Boil slowly several hours. Fry the chopped onion and garlic in oil. Add meat and simmer ½ hour. Add to beans. Add salt, chili powder and tomatoes. Cook slowly for another ½ hour.

Shirley Ross

Paramount Player

FRUIT SAUTE

Apples
Canned pineapple spears
2 tablespoons fat

Cook canned pineapple spears, and ¼-inch slices of pared, cored apples in the heated fat. Turn, browning slightly on both sides. Use for garnishing for meat platters, or place on individual plates. Place a cooked stoned prune in the center of each apple ring or a garnish of watercress.

Charles Ruggles

CORN BREAD DRESSING

Make a pan of corn bread as follows:

1 cup flour	5 teaspoons baking powder
1 cup cornmeal	2 tablespoons shortening
1 teaspoon salt	2 eggs
½ teaspoon sugar	1 cup milk

Mix dry ingredients together, add beaten eggs, melted shortening and milk. Mix well. Bake 20 minutes in hot oven, 450° F. When done remove from oven and let cool.

When cool crumble it up and add 2 cups melba toast crumbs.

Cut up tops of a bunch of celery, leaves and all and 1 or 2 of the stalks. Grate a medium sized onion. Chop a little parsley and mix well with crumbs, adding salt, pepper and poultry seasoning. Then add chopped liver and gizzard of the fowl that you previously cooked. Moisten entire mixture with the broth from the giblets, using just enough to make it damp, *not wet.* Keep remaining broth for the gravy. Season inside of fowl with salt, pepper and some melted butter and stuff with this dressing, leaving a little room for the stuffing to swell.

This dressing will be very light and fluffy and there won't be any left over.

Rosalind Russell

Metro-Goldwyn-Mayer Player

DEVIL'S FOOD CAKE

2 cups sugar
1 cup butter
2 cups sour milk
4 eggs, separate
4 cups flour
12 tablespoons chocolate
12 tablespoons hot water
2 teaspoons soda
2 teaspoons baking powder
2 teaspoons vanilla

1. Cream sugar and butter. Add egg yolks.

2. Mix soda and chocolate. Add hot water, stirring constantly, then add milk.

Mix (1) and (2) together. Add flour to baking powder. Mix all together, fold in beaten egg whites, add vanilla, and bake in cake pans in moderate oven. Makes 3 2½-inch layers.

CHOCOLATE ICING

2 cups sugar
2 cups milk
2 squares chocolate

Let the mixture of sugar and milk cook down slowly, add the chocolate. Cook until mixture forms a hard ball when dropped in cold water. Then remove from fire, beat a few minutes, and put on cake layers.

Ann Rutherford

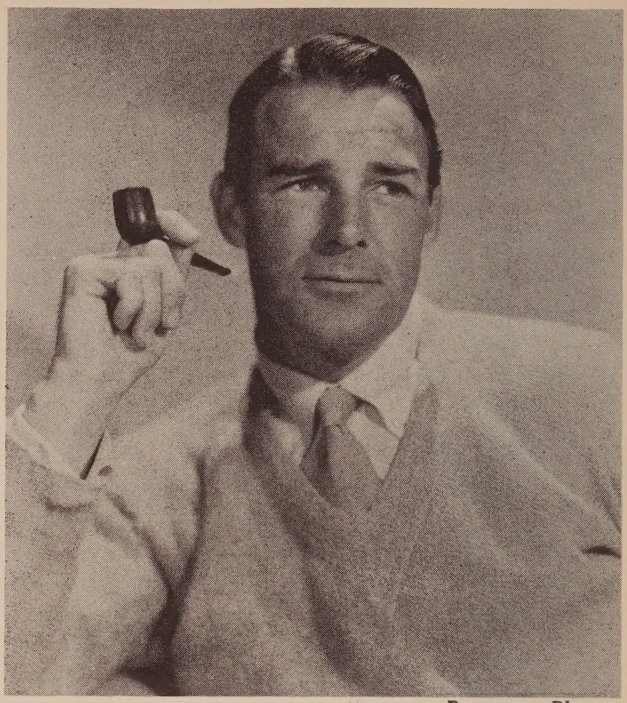
Metro-Goldwyn-Mayer Player

TOMATO BASKET

1 cup peas
4 tablespoons relish
2 cups diced chicken
1 teaspoon salt
3 tablespoons minced celery
4 tablespoons pimentos

Combine the peas, relish, chicken, salt, celery and pimentos, chill. Place mixture in whole tomato, and serve on crisp lettuce leaf with French or Thousand Island dressing.

Randolph Scott



Paramount Player

COLD CHICKEN MOUSSE

1 cup hot chicken stock
3 egg yolks
¼ teaspoon salt
¼ teaspoon paprika
1 tablespoon granulated gelatine
1 tablespoon cold water
½ cup cold cooked chicken (white meat)
½ cup blanched almonds
1 cup heavy cream
Few grains cayenne

Beat egg yolks slightly, add salt and paprika, and pour over chicken stock gradually. Cook over hot water until mixture thickens. Add gelatine soaked in cold water and, when dissolved, strain and add to chicken and almonds, finely chopped, pounded and forced through a sieve. Season highly with salt and cayenne. Place in ice water and stir until mixture thickens, then fold in cream, beat until stiff. Turn into mold and chill.

Janet Shaw

Warner Bros. Player

CREOLE PRALINES

3 cups white sugar
¾ cup milk
Vanilla extract to taste
Butter size of egg
1 cup pecan meats
(walnuts will do)

Put 2 cups sugar in one pan with butter and milk; put 1 cup sugar in another pan, place on stove at same time and stir continuously about 7 minutes or until both are melted to a syrup; then pour the browned melted sugar into the other syrup. Put in the nuts halved but not chopped and heat until mixture is creamy enough to drop on buttered tin in spoonfuls.

Norma Shearer

Metro-Goldwyn-Mayer Player

TENDERLOIN TIP GOULASH

3 pounds tenderloin tips
1 large onion
1 clove garlic
½ pound mushrooms
½ cup tomato catsup
½ pint sour cream
½ pint sweet cream
Salt, pepper
Dash Maggie sauce

Cut meat in cubes, brown also brown onion, garlic and mushrooms; add to meat. Cook slowly. Last half hour add catsup, cream and seasoning.

ORANGE MARMALADE SOUFFLE

To each person 1 egg white
1 tablespoon sugar
Few drops lemon juice
1 tablespoon orange marmalade

Beat egg whites stiff; add sugar—continue beating; add orange marmalade and lemon juice. Place in double boiler, steam about 25 minutes. Turn out on platter. Serve with plain or whipped cream or any preferred sauce.

Ann Sheridan

Warner Bros. Player

CHILI CASSEROLE

2 pounds lean pork or beef
2 onions, chopped
1 carrot, chopped
1 stalk celery, chopped
1 teaspoon flour
1 pint tomatoes, canned or fresh
2 teaspoons sugar
Paprika
4 tablespoons bacon drippings
6 whole cloves
1 teaspoon chili powder
1 tablespoon chopped parsley
Salt and pepper to taste

Cut meat in ½-inch cubes and brown with onions, carrots, pepper, celery for 3 minutes, turning constantly. Add tomatoes, sugar and seasoning mixed with flour. Put into a buttered baking dish and bake for 1 hour at 350° F.

Anne Shirley

RKO Radio Player

CANDLE SALAD

1 can sliced pineapple
2 bananas
1 package of life-savers
1 bottle maraschino cherries

Take a leaf of lettuce to decorate the plate and place on top of that 1 slice of pineapple. Cut the bananas in half and place ½ in the hole of the pineapple. Place the cherry on top of the banana half. Then take 1 life-saver and put it about ½-inch above the pineapple into the banana. Then cover the top with mayonnaise. Then you have completed the candle stick. The pineapple is the holder, the banana the candle, and the cherry the flame, and the mayonnaise the drippings, and the life-saver is the handle.

Sylvia Sidney

Walter Wanger Player

CHERRY PUDDING

4 eggs
1 cup sugar
1 cup bread crumbs
¼ teaspoon salt
1 cup thin scalded cream
2 tablespoons melted butter
2 teaspoons lemon juice
3 cups pitted cherries

Beat the eggs with the sugar until light, add bread crumbs, salt and the thin scalded cream, the melted butter, lemon juice and finally the pitted cherries. Pour into buttered baking dish and bake in a moderate oven until pudding is set with a delicate brown on top. If sour cherries are used the salt should be omitted.

Penny Singleton

Warner Bros. Player

FRENCH FRIED ONIONS

Slice large Spanish onions thin and separate the rings.

Soak the rings in milk for about ½ hour. Have the deep fat heated to between 380° and 390°. Drain the onion rings and dip them in salted flour. Have the flour in a deep bowl, and shake the rings well until they are well floured. Then drop a few at a time into the fat, cook until golden brown. Drain on wrapping paper before serving.

CREAMED SPINACH

Clean spinach thoroughly (last washing in hot water) and cook in just the water that clings to the leaves. (Start it with cover on, and when spinach wilts, remove cover.) Slice 1 small onion finely or chop if preferred and cook with spinach. Drain thoroughly and chop spinach fine with 1 hard boiled egg. Season with salt and pepper. Stir in sufficient cream to make the mixture soft and smooth and reheat in covered dish, or in double boiler. (A bay leaf may be cooked with spinach if you like the flavor and removed before chopping.)

Ann Sothern

EGGPLANT SOUFFLE

1 eggplant
2 tablespoons butter
2 tablespoons flour
2 tablespoons grated onion
1 teaspoon salt
2 eggs, beaten separately
½ cup grated cheese
¾ cup soft bread crumbs
1 tablespoon tomato catsup
Little milk

Cook eggplant and mash well; melt butter and add flour. When smooth add milk. When thick and smooth add eggplant, cheese, crumbs, onions, catsup, salt, yolks, beaten until light. Last fold in beaten whites, turn into a greased baking dish, set in pan of hot water and bake in an oven (375° until set. About 45 minutes.

Shrimps served with this is delicious for luncheon.

Barbara Stanwyck

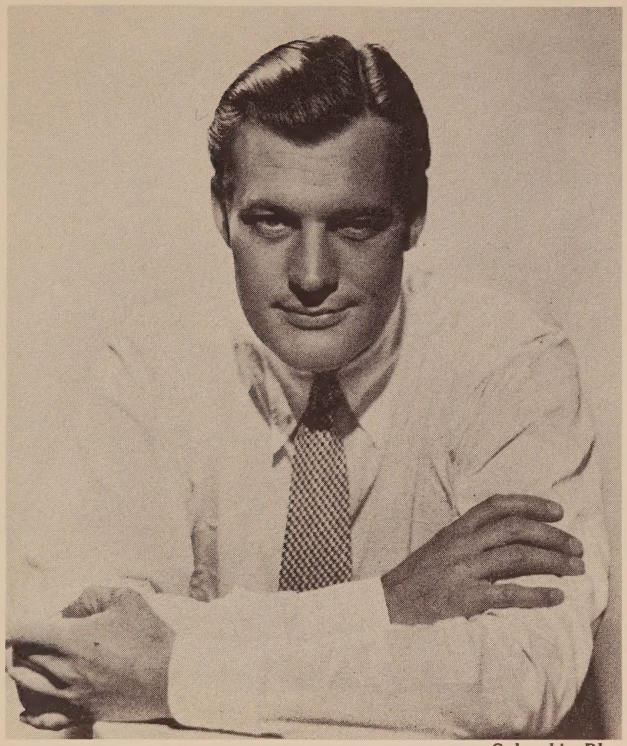
RKO Radio Player

VEGETABLE MEAT LOAF

2 pounds round steak, ground fine
1 egg
1 medium can vegetable soup
2 cups rice flakes
½ small onion, chopped fine
1½ teaspoon salt
¼ teaspoon pepper

Mix all ingredients thoroughly, mold into loaf, dust with flour and place in greased roaster. Sear in hot oven until brown. Add ½ cup of water, cover and bake in hot oven 1 hour. Uncover during last few minutes. Add water as required. Potatoes, onions, carrots may be roasted with the loaf if preferred. In making the loaf, cracker crumbs may be substituted for rice flakes.

Charles Starrett



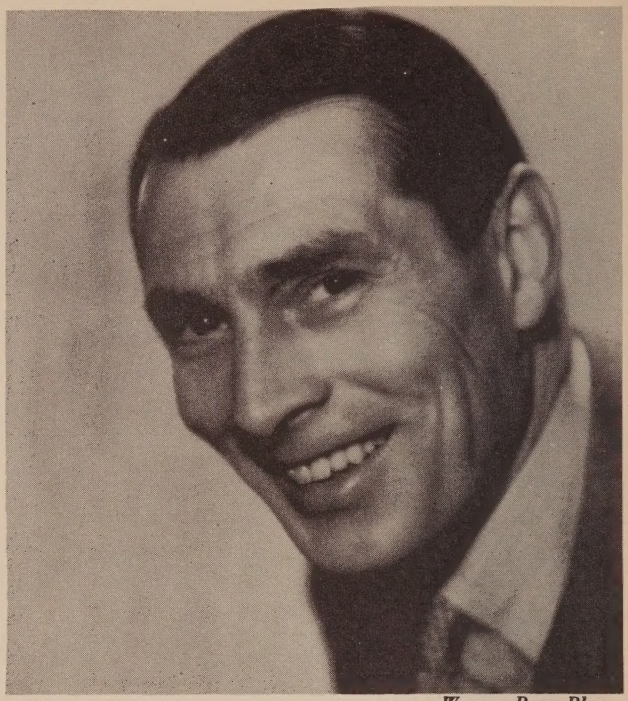
Columbia Player

EGGS, SPANISH STYLE

2 tablespoons shortening
3 tablespoons flour
2⅓ cups, or 1 No. 2 can tomato juice
2 tablespoons finely chopped onion
¼ cup finely sliced celery
2 tablespoons finely chopped ripe olives
6 slices or 1 12-oz. can corned beef
½ teaspoon salt
1 cup grated American cheese
4 hard-cooked eggs
6 slices toast

Make sauce by melting shortening in saucepan or chafing dish, blending in flour, adding tomato juice gradually, and cooking about 10 minutes, or until thickened, stirring constantly. Add onion, celery, olives, salt and cheese, cook slowly 10 minutes longer, or until cheese is melted, stirring frequently. Add sliced hard-cooked eggs. Place slice of corned beef on toast; top with tomato and egg mixture. Serves 6.

James Stephenson



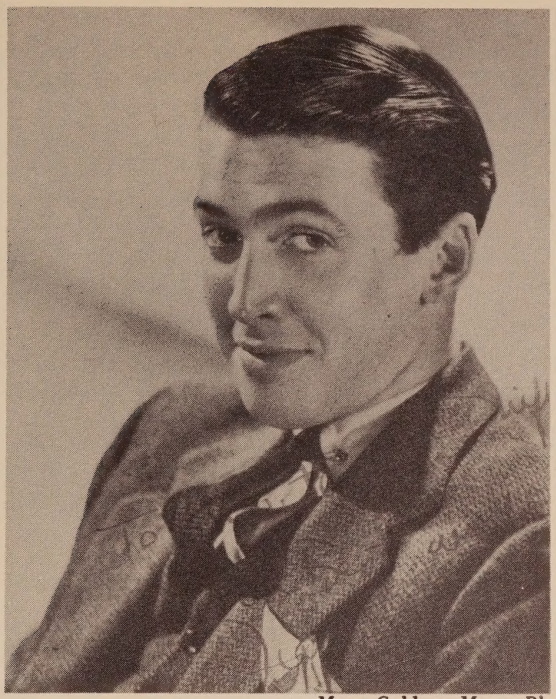
Warner Bros. Player

CHUTNEY SAUCE

6 red chili peppers
(4 if very large)
Seed of 1 bell pepper
1 green tomato
1 ripe tomato
½ grated fresh cocoanut
1 bay leaf
Lemon juice
Salt

Soak bay leaf a few minutes in lemon juice. Cut off the top of ripe tomato and press out all the juice, leaving the skin whole. Grind the chili peppers, green tomato, shell of the ripe tomato, the seeds of the bell pepper, bay leaf and the grated meat of the cocoanut, adding a pinch of salt. Squeeze through a sieve. If still juicy strain out the juice through a cloth. The sauce should be quite thick. The juice squeezed out and the milk of the cocoanut may be utilized in curry.

James Stewart



Metro-Goldwyn-Mayer Player

BAKED HAMBURGER

1 pound round steak, ground
1 egg, beaten
1 scant cup soft bread crumbs
1 small onion, grated
1 dessertspoonful of worcestershire sauce
Salt and pepper to taste

Mix above and divide into servings. Roll each serving in a parboiled cabbage leaf and place in casserole. Pour melted butter over them, cover and bake about 1 hour in a moderate oven 325° to 350° F. Serves 4.

Gloria Stuart

HUACAMALE

(Avocado Salad Dressing)

Take dead ripe avocados, mash through a sieve until no lumps are left. Thin with olive oil until the consistency is half as thick. Squeeze onions for the juice and beat same in to taste. Salt and pepper to taste. Shred 1 small chili pepper into the mixture and sprinkle a little paprika on the top.

This may be used as a salad dressing, or for canapes or on toast, or served rolled up in hot tortillas and served with fowl.

Gladys Swarthout

SPANISH CHICKEN

1 plump tender chicken
1 cup rice
4 medium tomatoes
1 green sweet pepper
1 onion and
1 clove of garlic
1 wineglass of sherry
2 pounds fresh peas
Pinch of Spanish saffron
1 bay leaf
2 cloves
Salt, pepper
1 tablespoon lard
2 tablespoons olive oil
1 small can Spanish pimentos
1 jar canned artichoke hearts

(Use an earthen casserole in cooking this dish)

Cut chicken into pieces for serving, brown in the hot lard in the casserole, then add chopped onion, garlic, tomatoes, green pepper (cut up), saffron and seasoning. The mixture is then simmered and stirred constantly for 10 minutes, then covered with boiling water. Cook until chicken is done. Wash rice well and put in with chicken and cook over low fire till soft, then sprinkle with sherry and olive oil. Just before serving add pimentos, peas, artichoke hearts arranged over the surface of the casserole and sent to the table as soon as hot. (The peas must be cooked separately.) Serve a green salad with same.

Marion Talley

MEAT BALLS

1 pound veal cutlet — 1 pound round steak

Grind meat together two times and if desired, cut off all fat.

1 large onion, finely chopped
1 tablespoon chopped parsley, browned in butter
4 whole drained canned tomatoes
½ teaspoon ground mace
½ teaspoon ground ginger

Pepper and salt to taste and any meat seasonings desired.

Mix all together very lightly.

Roll into small, thick, round patties.

Then roll in seasoned flour, top each with a small chunk of butter, place under broiler until brown.

Turn and brown on other side.

Serve immediately with juice poured over meat balls.

An extremely delectable meat recipe—NON-FATTENING—and can be enjoyed by all.

Akim Tamiroff

Paramount Player

SALMON MAYONNAISE

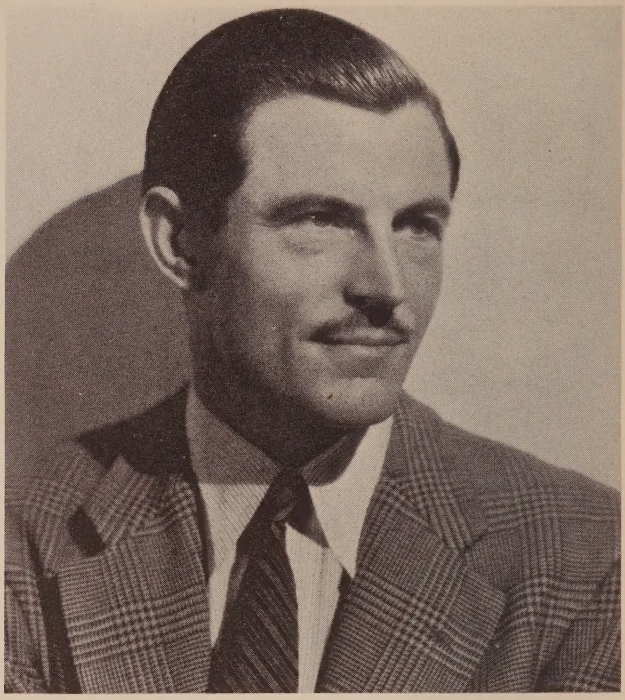
Enough salmon to serve the guests expected, then for every 3 slices used add:

½ bay leaf
2 cloves
2 slices lemon
1 small sliced onion
6 slices carrot
1 sprig parsley
1 teaspoon salt
¼ teaspoon pepper
¼ cup vinegar
¼ cup white wine
1 cup mayonnaise dressing
1 teaspoon plain gelatine
½ tablespon cold water

Wipe salmon, cut in 2-inch slices (each weighing ⅔-pound), put in pan, cover with cold water and add seasonings. Let stand 2 or 3 hours.

Then cook slowly on top of range until fish is tender. Take from pan, remove skin and bones, press, using the hands to keep fish in shape. Cool and cover with 1 cup mayonnaise (to every 3 slices) and be sure that your gelatine (1 teaspoon to every 3 slices salmon) has been soaked in an equal amount of time in cold water and stirred into the dressing. GARNISH with slices of lemon, sliced stuffed olives, parsley.

Colin Tapley



FROZEN COFFEE PUDDING

3 egg yolks
¾ cup sugar
½ cup hot milk
½ cup strong coffee
¾ cup cream
2 teaspoons plain gelatine
½ cup cold milk
3 egg whites
⅛ teaspoon salt

Beat egg yolks until light; add gradually the sugar, hot milk, coffee and cream, and cook over low heat until thick, stirring constantly. Soak gelatine in cold milk; dissolve in hot mixture. Whip egg whites with the salt until stiff; fold lightly into mixture. Freeze in tray of electric refrigerator, with control set at the coldest point; when frozen, reset to normal position. This pudding is very refreshing and quite a tasty dish.

Robert Taylor

Metro-Goldwyn-Mayer Player

BOSTON BAKED BEANS

1 pint of navy beans
1 small onion
2 tablespoons molasses
⅛ pound salt pork, part fat and part lean
½ teaspoon salt
½ teaspoon mustard

Soak beans in cold water over night. Drain in the morning and turn into bean-pot. Chop onion, mix thoroughly with salt and dry mustard along with molasses. Lay strips of pork across top. Then add cup of hot water to dry mixture and bake slowly, until beans are tender.

Shirley Temple

20th Century-Fox Player

CHOCOLATE CAKE

(Recipe by Mrs. George (Gertrude) Temple, a cake which Shirley Temple is especially fond.)

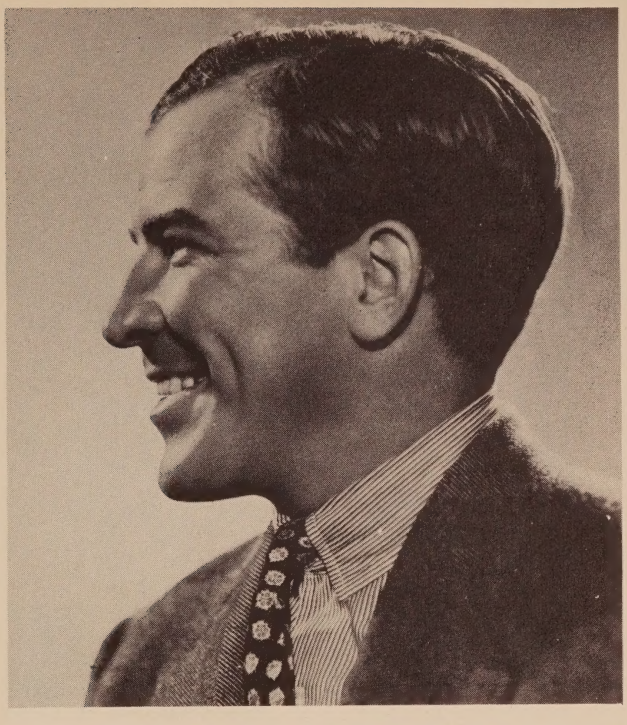
1½ cups granulated sugar
½ cup butter; cream with sugar
2 squares chocolate dissolved in
5 tablespoons boiling water
1 teaspoon vanilla (add last)
3 eggs, beaten separately
½ cup milk
1¾ cups cake flour
1 teaspoon (heaping) baking powder

Filling

2 cups powdered sugar
1 yolk of egg (not absolutely necessary)
2 squares chocolate melted in
5 tablespoons boiling water
1 teaspoon vanilla
Butter size of an egg

Bake cake in moderate oven 350° F. in well greased layer tins. When layers are cool spread on the above filling.

Don Terry



STEAK SAUCE

Broil a large thick steak—at least 1½ or 2-inches thick, medium rare. Have ready a very hot platter, puncture steak with a heavy fork to permit juices to run freely. "Slather" your steak with butter in a generous quantity. Salt and pepper.

In a small saucepan put 2 tablespoons each of chili sauce, catsup, worcestershire sauce and A-1 sauce. Blend and heat thoroughly. Add 1 teaspoon of dry mustard, or rub steak thoroughly, with dry mustard after buttering. Pour sauce over steak and allow it to blend with butter and meat juice on platter. (For a smaller steak, reduce quantities to one-half this amount.)

Spencer Tracy

Metro-Goldwyn-Mayer Player

SALAD BOWL

1 head lettuce, cut small
4 tomatoes, cut small
1 cucumber, peeled and cut small
1 small can of artichoke hearts in French dressing (use dressing) and quarter the hearts
½ stalk of celery, cut fine
4 radishes, cut small
2 young onions, cut fine

Then pour over same: 4 tablespoons olive oil, 1½ tablespoons vinegar, 1 teaspoon lemon juice, salt and pepper to taste, mix well, and garnish with radishes cut like roses. This will serve 6.

Arthur Treacher

SUSSEX PUDDING

(To be served with hot roast lamb)

4 cups flour 2 teaspoons baking powder

1 teaspoon salt

Mix well together dry, then mix with enough milk to make a roll (not too wet), roll in flour pudding cloth, pin or tie up fairly tight, then boil for 1 hour *only*. Do not lift the lid at all until the hour is up. Take out and remove the cloth, cut in slices about ½-inch thick, then fry until brown in a frying pan with the fat from joint of meat.

Note: "Mr. Treacher says this really is delicious and a native dish of Sussex, England, where he was born."

Lupe Valez

TAMALE PIE

1 pound ground round steak
1 clove of garlic, chopped fine
2 cans tomato sauce
1 bell pepper, chopped fine
1 cup corn meal
2 onions, chopped fine
Sprig of parsley
4 tablespoons olive oil
3 cups water
1½ teaspoons salt

If it is desired real hot, add 3 little red peppers.

Fry onions, parsley, garlic and bell pepper in the olive oil until delicately browned. Add meat and tomato sauce and let simmer 1 hour. (Letting it stand over night improves the flavor.) Boil water in upper part of a double boiler over a direct fire, then add 1 cup of corn meal and salt. Boil 5 minutes, stirring occasionally. Cover and cook over hot water in lower part of double boiler 45 minutes.

The following is to be made just before serving.

Line a casserole with the corn meal mixture you have cooked. Add the meat mixture and cover over with a lining of corn meal. Put in oven for about 15 minutes or until it is browned.

Evelyn Venable

ENCHILADAS

⅓ cup shortening
3 buds garlic
2 stalks celery
1 large sweet onion
1 tablespoon flour
4 tablespoons chili powder
1 teaspoon salt
2 cups cooked tomatoes
6 tortillas
2 bunches green onions
1¼ cups grated cheese, American
½ cup chopped parsley

Melt shortening in frying pan; brown garlic, finely chopped celery and large onion; remove from stove. Combine flour, chili powder, salt; blend into shortening; add tomatoes; simmer about 30 minutes. Dip the tortillas into tomato sauce; place in center of each tortilla 2 tablespoons grated cheese, ¾ tablespoon finely chopped green onions, and ¾ tablespoon chopped parsley; roll up and pierce with toothpick. Place in casserole; cover with sauce; sprinkle with remaining cheese, onion and parsley. Bake in moderate oven (about 350° F.) until cheese is melted (about 15 minutes).

TORTILLAS

1½ cups all-purpose flour
1½ cups white corn meal
1 tablespoon shortening
2 eggs
2½ cups water

Sift flour, measure. Measure corn meal; sift with flour. Blend in the shortening with pastry blender or two knife blades. Add well beaten eggs and water; stir until smooth. Heat large griddle (or frying pan if necessary); grease slightly; pour ¼ cup batter on hot griddle. When top surface is dry, turn. Continue baking until brown. Repeat until batter is used up, makes abot 12 tortillas.

Note: This dish is a great favorite with Miss Venable and her family and on several of her dinner parties, enchiladas were served (with a huge bowl of mixed green salad on the side) and were so popular with her guests they frequently had four or five apiece, as they are truly delicious, entirely digestible; and an exciting change from every-day fare.

Marjorie Weaver

20th Century-Fox Player

NUT BREAD

1 cup sugar
½ cup shortening or butter
1 egg
1 cup buttermilk
2 cups flour
1 teaspoon soda
1 teaspoon salt
1 cup raisins
1 cup nuts

Cream sugar and shortening, add egg and salt. Dissolve soda in buttermilk and beat in mixture. Cook raisins in a little water until dry or until they have absorbed all their liquid, cool a few minutes and mix with flour and nuts.

Stir well and turn in greased square pan, bake slowly in moderate oven (350° F.).

Johnny Weissmuller

RAISIN PIE

2 cups seeded raisins
1½ cups boiling water
½ cup sugar
2 tablespoons cornstarch
2 tablespoons lemon juice
1 cup chopped walnuts

Pastry

Cook raisins in the boiling water 5 minutes. Add cornstarch, sugar; cook until thick. Remove from fire and add the other ingredients. Bake between two crusts in a hot oven 450° F. for 15 minutes, then in a moderate oven 350° F. for another 15 minutes. The walnuts may be omitted.

PASTRY

2 cups flour
⅔ cup shortening
1 teaspoon salt
4-5 tablespoons ice water

Sift flour and salt together. Cut in shortening with 2 knives or pastry blender. Leave shortening in pieces about size of small peas. Water is then added a tablespoon at a time, mixing and pressing ingredients together with fork until dough is just moist enough to hold together, handling as little as possible. Form into 2 balls and roll on floured board.

Phyllis Welch

LEMON PUDDING

Juice and rind of 1 lemon
¾ cup sugar
¾ cup milk
3 eggs, separate

Beat the yolks well, add sugar, milk and strained lemon juice and the grated lemon rind. Beat egg whites stiff and add to the other mixture, stir well and put in a buttered casserole dish. Set in a pan of water and bake for 45 minutes to an hour in a slow oven (325° F.). Chill until ready to serve. This makes a light and fluffy pudding which looks like cake but isn't.

Jacqueline Wells

A DELICIOUS COFFEE COOLER

½ cup sugar
¾ cup of water
1 teaspoon grated orange peel
3 cups freshly made cooled coffee
1 cup chilled pineapple juice
½ cup thin cream

Simmer the sugar, water and grated orange peel for 10 minutes, then add the freshly made cooled coffee, the chilled pineapple juice, and last the cream.

Serve in tall glasses with plenty of crushed ice.

Doris Weston

OVEN FRENCH FRIES

6 medium sized potatoes Shortening (melted)
Salt to taste

Cut the potatoes in strips ¾ by 2 inches. Dry thoroughly and dip in melted shortening and place in a shallow pan. Bake in hot oven (475° F.) for 25 minutes. Turn but once during the baking. When done salt and serve at once.

Eleanore Whitney

Paramount Player

HAM PLANT

1 medium sized eggplant
½ cup chopped cooked ham
1½ cups bread crumbs
½ teaspoon baking powder
2 tablespoons chopped onions
¾ tablespoon melted butter
Pinch of black pepper
Salt to taste
Level cup undiluted evaporated milk

Peel eggplant, cut in quarters lengthwise and parboil 15 minutes, rounded sides up, in salt water. Drain and scoop out inside of each half leaving shell ½-inch thick. Save the inside of each part to add to stuffing. To prepare stuffing: scald milk, and to it add bread crumbs, which have been mixed well with baking powder, onion, ham and seasonings. Add scooped out eggplant, and place the stuffing into the shells, rounding it up on each half. Place in baking pan with 1 inch of hot water and bake in moderate oven for 35 minutes.

Michael Whalen

CHOCOLATE DESSERT CAKE

2 cups sifted cake flour
¾ teaspoon soda
¼ teaspoon salt
½ cup butter (¼-pound) or shortening
1⅓ cups sugar
3 eggs, unbeaten
3 squares unsweetened chocolate melted over steam
¾ cup sour milk or buttermilk
1 teaspoon vanilla

Sift flour. measure 2 cups. Add soda, salt to flour, sift 3 times. Cream butter in separate bowl. Gradually add sugar to butter, cream well. Add eggs, 1 at a time to butter and sugar mixture, beating thoroughly after each egg is added. Then add the flour alternately with milk, small amount at a time, beating after each addition until mixture is smooth. Add vanilla. Bake in 2 greased 9-inch layer pans in moderate oven (350° F.) for 30 minutes. If 3 layers are used, bake about 20 minutes. Spread frosting between layers and over cake. Decorate sides with coarsely broken pecan or other nut meats as desired.

CHOCOLATE ICING

⅔ of ¼ pound butter
2 squares chocolate, melted
1 pound confectioners sugar
Enough unsweetened evaporated milk to make icing creamy
¼ teaspoon salt
1 teaspoon vanilla

Cream butter lightly, add milk, sugar alternately, beating well after each addition. Add chocolate, blend well, add vanilla. Shave pecans over icing between layers and place halves of pecans on top of cake.

BAKED BANANA SQUASH

Peel banana squash, cut into 2-inch squares. Place in baking dish containing about 1 inch of water sweetened with brown sugar. Sprinkle lightly with ground cinnamon, cloves, allspice and mace. Bake about 1 hour in 350° oven. Baste frequently with syrup from bottom of baking dish. Time can be saved by parboiling squash before baking.

MINTED CARROTS

Scrape carrots. Boil until done and drain off water. Put some butter and honey into the skillet and "Candy" the carrots. Before serving, roll carrots in chopped fresh mint. Ideal dish with roast lamb. Sweet potatoes are delicious prepared in the same manner.

BROCCOLI WITH HOLLANDAISE SAUCE

Trim and cut portions, place upright in an uncovered pot. Pour salted boiling water in pot—not quite touching the buds. The steam from water will cook the tops and keep them in shape. Boil hard for about 15 minutes. Serve immediately with Hollandaise sauce.

HOLLANDAISE SAUCE

Pour water in bottom of a double boiler, let come to a boil, then turn down the gas. (Water must never touch the top of the boiler nor boil after preparation is cooking.) Melt ¼ pound butter in top vessel. Beat yolks of 4 eggs lightly, add to warm butter, stirring constantly. Add ¼ teaspoon salt, pinch of cayenne pepper, 1 tablespoon lemon juice. Keep warm—*never hot*—and serve over broccoli.

DRESSING FOR AVOCADO AND GRAPEFRUIT SALAD

Boil ½ cup honey and ½ cup wine vinegar for 3 minutes. Add ⅛ teaspoon of dry mustard, ½ teaspoon paprika, heaping teaspoon celery seed. Cool thoroughly. Sprinkle dressing over avocado and grapefruit sections. Top the salad with mayonnaise and sprinkle with paprika. Dressing can be kept in refrigerator.

FRENCH DRESSING

⅓ cup mild cider vinegar or
¼ cup lemon juice
1 cup olive oil
1 teaspoon salt
⅛ teaspoon pepper
1 teaspoon sugar
¼ teaspoon paprika

Place the above ingredients in a bowl, beat with a rotary egg beater. Add tomato ketchup and worcestershire sauce to taste. Pour mixture into a jar and add large slices of a small onion and a blade of garlic. Shake well before using. Keep in cupboard, *not in ice box.*

Patricia Wilder

LOBSTER OR CRAB CREOLE

Rub a saucepan with a bruised clove of garlic, add 2 tablespoons butter. When melted add 3 green onions, thinly sliced; 1 green pepper, finely chopped. Cook 5 minutes, stirring constantly. Add 1 cup of tomato pulp and continue cooking. Mix 2 tablespoons flour, ½ teaspoon salt, a little pepper, dash cayenne and stir into cooking mixture until well blended. Then add 1 cup cream. Reheat with 1½ cups crab or lobster meat. Serve on toast or in pastry shells.

CHICKEN ALABAMA

Cut up a 3-pound fryer. Season and roll in flour. Mince a small onion and a little parsley. Lay chicken in roaster and sprinkle onion and parsley over it. Dot generously with butter. Add 2 cups hot water. Roast until brown and tender. Add 2 cups of cream or rich milk for gravy and serve with corn fritters.

Warren William

SHORTCAKE

2 cups flour (sifted)
1½ teaspons baking powder
¼ teaspoon salt
⅔ cup shortening
1¼ cups sugar
1 teaspoon vanilla
3 eggs, separate
½ cup milk

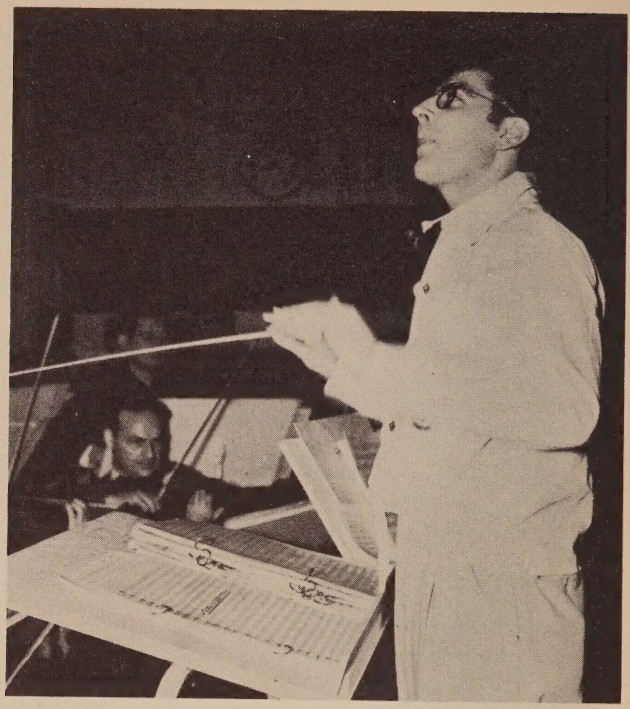
Mix and sift flour, baking powder and salt. Cream shortening until smooth, gradually add 1 cup sugar, creaming until fluffy. Beat in vanilla and well beaten egg yolks. Add flour, alternating with milk, a little at a time, beating smooth each time.

Beat egg whites until stiff, gradually beating in remaining ¼ cup sugar. Fold thoroughly into cake batter.

Turn into greased layer pan and bake in moderate oven for 20 to 25 minutes.

Fill with mixture of crushed, sweetened strawberries. Top with lots of whipped cream, dot profusely with whole, sugared berries.

Meredith Willson

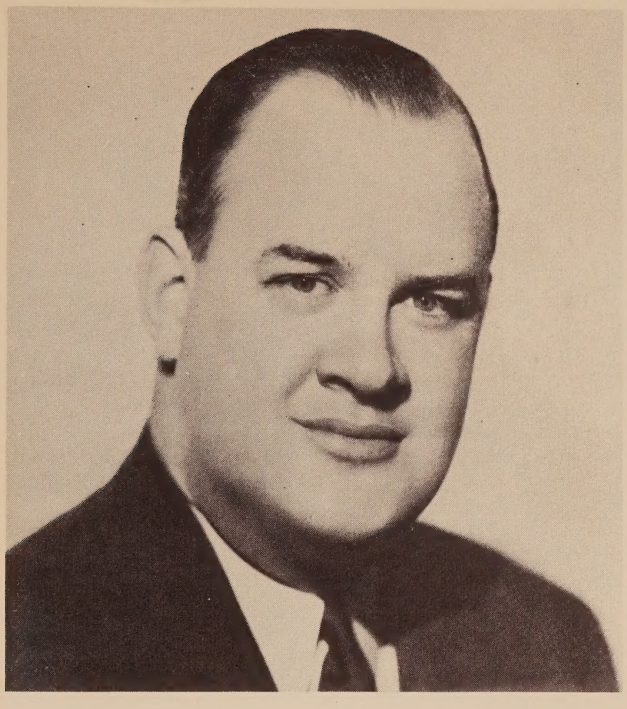


APPLE OMELET A LA MEREDITH

½ cup water
½ cup sugar
¼ teaspoon salt
¼ teaspoon nutmeg
½ cup pineapple juice
1 teaspoon lemon juice
2 cups fine stale bread crumbs
2 eggs, very well beaten
3 tablespoons butter
6 fresh ripe apples

Pare and core apples, cut into eighths. Place apples in a saucepan with the water, salt and nutmeg and sugar. Cook to a thick pulp. Remove and stir in 1 tablespoon butter. When cold, mix in the well beaten eggs. Butter a deep baking dish generously. Sprinkle ⅓ of the bread crumbs over the bottom and sides of dish, add ½ of the apple pulp, add another layer of crumbs, dot with 1 tablespoon butter, sprinkle with 1 tablespoon sugar. Add remaining apples, top with remaining crumbs, dot with butter and sprinkle with sugar as before. Carefully pour pineapple and lemon juice over the contents of the baking dish. Bake uncovered, in moderate oven (375° F.) until top layer of crumbs is a delicate brown. Serve very hot or very cold with whipped cream or a hard sauce.

Don Wilson



FROZEN FRUIT SALAD

1 package lime jello
2 cups hot water
4 tablespoons powdered sugar
1 cup cream, whipped
½ cup pineapple juice
2 oranges, peeled and diced
½ cup each, grapes, maraschino cherries
2 minted cherries, halved

Dissolve the jello in hot water and pineapple juice, chill until firm in ice box or refrigerator. Fold 1 cup mayonnaise in 1 cup sweetened whipped cream. Turn mayonnaise and fruit mixture on top of jello. Chill until firm. Unmold on sprigs of mint, or lettuce leaf. Garnish with mayonnaise.

Marie Wilson

Warner Bros. Player

ORANGE CAKE AND FROSTING

1 cup sugar
½ cup butter or shortening
2 eggs, unbeaten
2 cups flour
2 teaspoons baking powder
¼ teaspoon salt
1 teaspoon grated orange rind
½ cup orange juice

Sift flour once, add baking powder and salt, and sift together three times. Add orange rind to butter and cream thoroughly. Add sugar gradually, creaming until light and fluffy. Add eggs, one at a time, beating thoroughly after each one. Add flour, alternately with orange juice, a small amount at a time, beating after each addition until smooth. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 25 minutes. Spread generously between layers and over cake with Orange Butter Frosting.

ORANGE BUTTER FROSTING

1 tablespoon grated orange rind
½ teaspoon grated lemon rind
4 tablespoons orange juice
2 teaspoons lemon juice
3 tablespoons butter
1 egg yolk, unbeaten
⅛ teaspoon salt
3 cups sifted confectioners sugar

Add orange and lemon rind to fruit juice and let stand 10 minutes; strain if desired. Cream butter; add egg yolk and salt and mix well. Add part of sugar gradually, blending after each addition. Add remaining sugar alternately with fruit juice, until right consistency to spread. Beat after each addition until smooth. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake generously or about three dozen cup cakes.

Charles J. Winninger

POTATO PANCAKES

Grate 3 cups of raw potatoes
Grate 1 medium size onion
About 3 tablespoons flour
3 eggs, whole
1 teaspoon salt

Beat the eggs, add salt, add grated potatoes and onion and flour —a little more or less according to the type of potatoes employed, as some carry more moisture than others and will not react as well to the smaller amount of flour.

Fry in fairly deep hot fat or vegetable oil. This recipe if followed should result in light, fluffy cakes.

WEINER SCHNITZEL

Have butcher prepare veal steak for schnitzels by cutting in small pieces and flattening same. Pepper and salt to taste. Dip in cracker crumbs, then in beaten egg and again in cracker crumbs.

Fry in deep hot fat quickly and serve very hot.

Jane Withers

GINGERBREAD MEN

¾ cup molasses
¼ cup brown sugar
⅓ cup shortening
1 egg
3 cups flour
½ teaspoon salt
1 teaspoon cinnamon
3 teaspoons baking powder
1 teaspoon ginger

Mix molasses, sugar and melted shortening, add the egg and beat well. Add dry ingredients which have been sifted together. Chill the dough in ice box or refrigerator. Then roll out and cut into shape with a tin mold or a paper pattern and a sharp knife. Bake on a cookie sheet in a moderately hot oven (375° F.) for about 10 minutes.

Features, buttons and trimming can be made with cloves, currants, raisins, rice or colored dresses may be put on by frosting, tinted the desired shade.

Jane Wyman

Warner Bros. Player

MOCK DUCKLINGS

1 pound stewing beef
1 soup bone
1 teaspoon allspice
Bit of hot red pepper
1 teaspoon salt
½ can tomatoes
½ cup carrots, grated
1 tablespoon minced onion
3 celery stalks, chopped
½ bay leaf
1 egg yolk
1 tablespoon water
¼ teaspoon salt
Flour to make dough

Simmer beef bone and meat in 2 quarts of water over night in a fireless cooker or on the stove for 5 hours, adding salt, pepper, spices. Remove meat, chop or grind it very fine. Add carrots, onion, celery, tomatoes, draining off juice from latter and putting it with stock. Skim fat from the stock and moisten meat to make paste. Make noodle dough with the egg yolk, water, ¼ teaspoon salt and enough flour to make a stiff dough. Roll paper-thin on a floured board, cut in 5-inch squares. Put a tablespoon of meat paste on each, fold into triangle, press wetted edges tightly together. Strain broth, bring to boil, cook noodle rolls, tightly covered, 15 minutes.

Loretta Young

CHESS PIE

5 eggs, separate
2 cups sugar
1 large tablespoon butter
½ cup hot water
1 teaspoon vanilla
A prepared pie crust

Boil sugar, butter and water very slowly until it is of a thick consistency. Pour into beaten egg yolks, add the vanilla and pour into the prepared pie crust. Bake in warm oven until it sets. Beat white of eggs and add 5 teaspoons of sugar. Spread the meringue thickly on top of the pie and put back in oven and bake until a light brown.

Robert Young

Metro-Goldwyn-Mayer Player

NEW ENGLAND BOILED DINNER

4 pounds cornbeef brisket
6 medium carrots
1 yellow turnip
1 small cabbage
6 medium potatoes
Salt to taste

Cover meat with cold water. Allow to simmer for 3 hours. About an hour before the meat is done, skim free of the fat and add the vegetables. Cook until tender.

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